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> > HIGH POINT, NORTH CAROLINA

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United Methodist Women
Wesley Memorial United Methodist Church
High Point, North Carolina
1982

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Proceeds from the sale of HEAVENLY DELIGHTS will be used to support various missions of the church.

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We are most grateful to all the members of Wesley Memorial who so generously shared their recipes and ideas with us. Without their many contributions, **HEAVENLY DELIGHTS** would never have become a reality.

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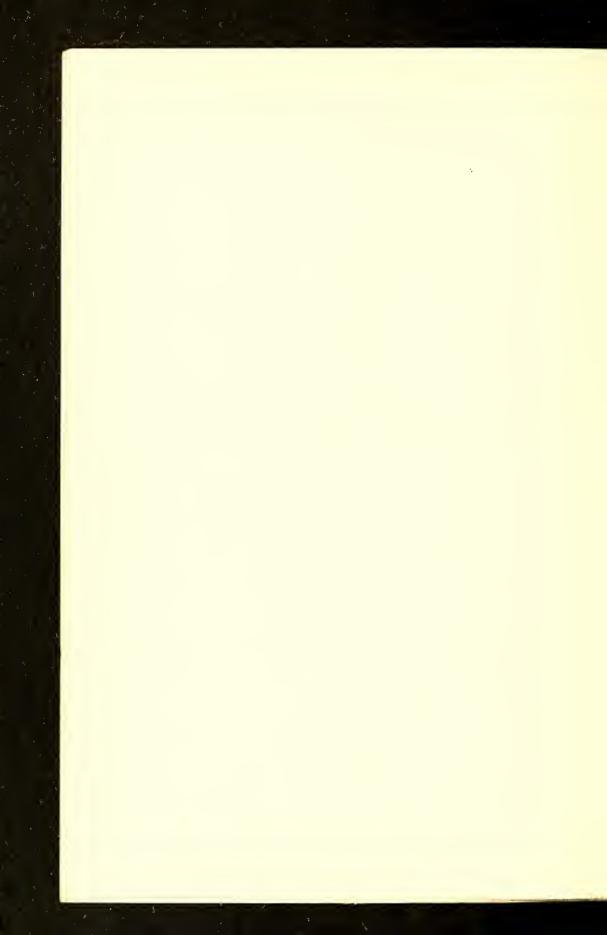
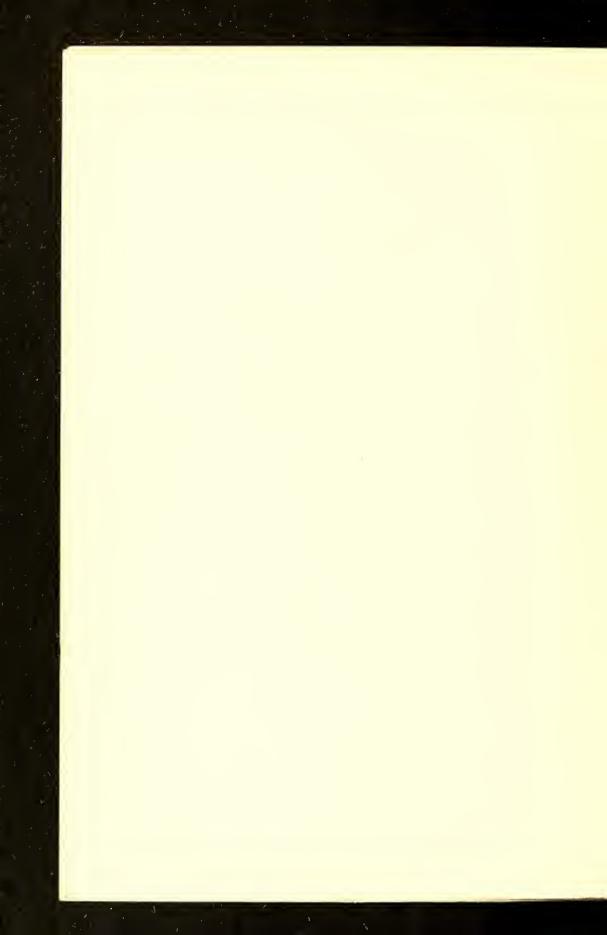


TABLE OF CONTENTS

Women's Work at Wesley Memorial 9
Heritage
Appetizers
Soups and Sandwiches
Breads
Salads and Salad Dressings 93
Vegetables
Meats
Poultry and Seafood
Desserts
Cakes and Pies
Cookies and Candies
Potpourri
Beverages
Brunch
Pickles and Relishes
Microwave Cooking
Kids Corner
Index



WOMEN'S WORK AT WESLEY MEMORIAL

From the earliest days in High Point, Methodist women have been known as hard workers and good cooks! In fact, the earliest Christian women around Jesus worked hard at maintaining homes and preparing nourishing meals. Our Lord's first miracle was performed at a wedding feast in Cana where He turned water into wine. Mary and Martha served Him many meals in their home in Bethany. His last meal on earth was the ritual meal of the Passover which we call "The Last Supper." And even after the resurrection, Jesus appeared to His disciples who were fishing on the Sea of Galilee. He made a charcoal fire on the shore and prepared fish and bread for their breakfast. The earliest Christians lived and ate together at what were known as "common meals." Then centuries later, John Wesley borrowed the Love Feast from the Moravians and we have our beautiful, traditional Love Feast with tea and buns each Christmas Eve.

Washington Street

About 1857 Peter Doub, a Methodist minister, preached under a tree on a spot near what became Washington Street in High Point and is now Kivett Drive. He drew together a group who organized the first Methodist Church in High Point. These people built a small frame building on Washington Street just a block off North Main. This building was used as a hospital during the Civil War. Just before the war broke out, the Methodist Church was divided and this church became Washington Street Methodist Episcopal Church South. A larger brick building was constructed on this site consisting of a sanctuary and one large Sunday School classroom. Later a men's Sunday School classroom was added at the rear of the church.

In 1888, when the church roll numbered 200 and the citizens of High Point numbered "about 2,000," the first women's group was organized as the "Ladies Church Aid Society." There were six objectives set up for this group: 1. To look after the minor needs of the church; 2. To care for the parsonage; 3. To buy the pastor a new suit to wear to conference; 4. To visit new people in the community; 5. To minister to the sick in town; and 6. To clothe needy children in the community.

These women raised money by giving ice cream suppers, bazaars, flower shows, strawberry festivals, oyster suppers and turkey suppers. Nothing daunted them, least of all having no church kitchen or dining room. They had ice cream suppers at one of the members' homes on Washington Street. Mrs. J. E. Kirkman, Mrs. J. D. Mann, Mrs. Ed Steele, Mrs. O. E. Kearns and later Mrs. J. F. Hayden all lived nearby. Freezers of chocolate and vanilla ice cream were prepared (as well as strawberry and peach in

season) and were sold by the dish. To complete this "supper" the ladies baked their favorite cakes which were sold by the slice.

Another favorite money maker was the oyster supper. For this, the ladies would rent an empty store downtown on Main Street and rent an oil stove and cook oysters. Both fried oysters and oyster stew were served with coleslaw, oysterettes, and homemade pies and cakes. Mrs. Ed Steele fried the oysters and served them piping hot. This remarkable lady also arranged flowers from her garden for the church every Sunday in the spring and summer, and she had a small greenhouse where she grew ferns with which she decorated the church in the winter. As a further labor of love, she personally prepared the bread for the communion trays by cutting a loaf of white bread into tiny squares.

Wesley Memorial North Main Street

In 1914, the church roll had grown to 950 members and there were 12,255 citizens living in High Point. A new and larger church was built on North Main Street (now the site of High Point Bank and Trust Company). The new facility had a large sanctuary with a balcony, Sunday School rooms, choir room, a pastor's study and a basement kitchen and a dining room. It was furnished with canebottomed chairs and heavy oak tables which would seat twelve. The kitchen had huge black gas and wood ranges, oversized sinks and a refrigerator.

Turnip green dinners and turkey dinners were the big moneymakers and they were very popular with the entire community. Held in the spring and in the fall, they were served during the middle of the day from about 11:00 a.m. until 2:00 p.m. The menu for the turnip green dinners was as follows: fresh turnip greens cooked with fatback, country ham, baked sweet potato, pickled beets, one sliced hard-boiled egg, spring onions, vinegar, corn bread (both crackling and plain), biscuits, butter and choice of apple or lemon meringue pie. For the turkey dinners the menu was: sliced turkey with dressing and gravy, green peas, cranberries, candied sweet potatoes, biscuits and corn bread, celery and olives, and choice of homemade coconut cake or chocolate cake. (You were required to use fresh coconut — there was no packaged or frozen!) The whole community would turn out for these mid day dinners. Originally the cost was 50¢ but in the 1940s the tickets were raised to \$1.00. The women did all of the preparation, cooking, serving and cleaning up for these meals. Most of the cooking was still done in their homes. During the last two years on Main Street, Mrs. R. H. Sechrest and Mrs. Robert Siceloff supervised all the meals at the church.

The Ladies Aid Society bought the organ and the chimes, carpeted the church, helped finance the educational building, bought furniture for the church and parsonage, and gave money to the Children's Home in Winston-Salem and to needy students

and churches. Incidentally, these chimes purchased by our women are the same chimes that hang in the bell tower today on Chestnut Drive. There was also the Women's Missionary Society which supported the home and foreign missions of the Methodist Church. In 1939 when the Methodist Episcopal Church South merged with the Methodist Protestant Church and the Methodist Episcopal Church North, these three groups became the Methodist Church. The women's groups merged to become the Woman's Society of Christian Service, better known as the WSCS.

Wesley Memorial Chestnut Drive

In 1960 our church roll had mushroomed to 2,269 and High Point boasted a population of 62,063. Naturally, Wesley Memorial had outgrown the Main Street location and since 1958 a magnificent multi-million dollar plant had been under construction in two stages on Chestnut Drive. Housed on 18 acres of land, the church is a modified Gothic structure built of crab-orchard stone. There is a huge, gleaming hotel-type kitchen with every known aid to large-scale cooking, including large walk-in freezers. The spacious dining room seats five hundred.

The women expanded their work and took responsibility for the kitchen and the serving of dinners for the community as money-making projects. A full-time professional church hostess was employed in the person of Mrs. John Coltrane, who served for ten years overseeing the meals and receptions held at the church. Wedding receptions, teas and other receptions were held in the Asbury Room, the beautiful church parlor.

The Methodist Church united with the EUB Church (Evangelical United Brethren) and became known as the United Methodist Church. The women's organizations merged into the United Methodist Women. The Wesleyan Service Guild (a group of professional and working women) joined the WSCS to make one group. In recent years, a new group special to Wesley Memorial was formed called "The Marthas," devoted entirely to work in the kitchen and dining room. We now have a church hostess, Mrs. Mary Walker, and two full-time members of the kitchen staff.

In the 1980s the biggest money-making event is the bazaar and luncheon held late in the fall at which all sorts of crafts and foods are sold and a delicious meal is served. Homemade pies, cakes, cookies, casseroles, preserves and other delicacies are prepared at home and brought to the church. Twice a year, United Methodist Women serve the community by making party sandwiches under contract to the Top of the Mart Restaurant. Hundreds of fancy sandwiches are prepared, arranged on trays and delivered to the Market on Sunday and Monday afternoons of each April and October Furniture Market. Through this work, our women are able to contribute substantial sums to the local church, to many community projects, and to global missions.

Now it is 1982 and Wesley Memorial is celebrating its 125th birthday. Our church roll lists 2,660 members and High Point has 64,107 people. Women are no longer just serving meals and handling the kitchen. They now serve on almost every board, commission and committee of the church. UMW programs have expanded and grown in strength and quality. Second, third and even fourth generation Wesley Memorial women are working side by side with women who have moved into High Point from all sections of the United States, as High Point has become an industrial center. In our diversity lies our strength.

True to our tradition, we are still cooking and serving food...both in our homes and in our church. To celebrate our 125th anniversary year as a church, we wanted to share some of our cherished recipes with the entire community. Happy cooking to nourish body and soul!

Eleanor P. Latimer

Heritage

HERITAGE RECIPES

Pear Relish20	VEGETABLES Carrot Loaf, Surprise
Pear Relish20	, ,
Watermelon Pickles 22	DESSERTS
BREADS Dinner Rolls	Almond Caramel Charlotte Russe
	White Cake

INTRODUCTION

Both now and in years past, the women of Wesley Memorial have been renowned for their expertise in the kitchen. Fortunately, the following recipes have been preserved so that we are able to include our HERITAGE SECTION in this cookbook.

Remember that in many instances these women were cooking on wood and gas stoves - no automatic timers or thermostats. Surely it took culinary geniuses to prepare such delicious food under these conditions!

Many of these recipes were originally included in these cookbooks:

The High Point Housewife

A Practical Cookbook, published in 1903 by the Ladies Aid Society of Washington St. M.E. Church Dining in Divie, published by the Women's Christian Temperance Union of High Point, North Carolina

Other recipes were lovingly contributed by family and friends. We are delighted to share them with you!

Banana Fluff

Mary Alexander

1/2 pint cream whipped to a stiff froth
1/4 box Baker's gelatin, soaked in a little
cold water and dissolved
1 cup of powdered sugar
4 bananas whipped up light
Beat the whole together until it begins to
thicken. Add 1/2 tsp. extract of rose and
pour into a mold.

Quail Recipe

Charlotte McMichael Amos

quail butter or margarine Townhouse Oval Crackers (Keebler) Lemon-pepper seasoning

Make crumbs in blender. Use 25 crackers for 3 or 4 quail. (10-12 crackers in blender at one time.) Melt enough butter to cover well. Dip pieces of quail in melted butter. Then roll in cracker crumbs until well-covered. Dribble remaining butter over pieces. Sprinkle quail with lemon-pepper. Bake at 350° Look breasts 1 hour ~ legs, 45 minutes.

Dark Fruit (ake Mrs. J.W. (Etta) Austin

1 lb. sugar 1 lb. butter 10 eggs ²/3 c. dark molasses ¹/2 tbsp. cloves ¹/2 tbsp. cinnamon ¹/2 tbsp. nutmeg ¹/2 ibsp. allspice

2 tsp. baking powder
2 lbs. green malaga
grapes (quartered isceded)
2 lbs. raisins
2 lbs. currants
1/4 lb. citron

1/4 lb. orange peel 4 c. flour

Cream sugar & butter; add remaining ingredients. Line a tube pan with greased paper. Bake 3 hours at 275. When cake begins to brown, place a pan of water in the oven.

Split Pea Soup. Myrtle Hayworth Barthmaier

2 lbs. split peas soup bone with meat 2-3 onions celery & parsley tops

1 bau leaf ham bone or ham 1 bunch chopped carrots + equal amt. of chopped potatoes

Wash, pick and soak peas overnight. Cover the meat bone, onions, celery, parsley and bay leaf with cold water. Boil until tender: strain broth. Cool and remove meat from bone. Add the peas, meat, ham bone or some ham, carrots and potatoes and cook until all of the vegetables are tender.

Walnut (ookies

31/2 c. brown sugar 4 eggs 2 sticks butter 1 tbsp. soda

Mrs. Steve Clark

1 tbsp. cream of tartar 1/4 tbsp. salt 2 c. chopped walnuts 6 c. flour

Mix all ingredients together and chill well. Bake until light brown at 375.°

Lime Sherbet

grated rind of 1 lime 1 c. cream whipped Juice of 2 limes 1 c. sugar 2 c. milk

Miss Frances Eshelman

(may use evaporated milk) juice of 1/2 Lemon

Pour milk over sugar and stir well. Add the juices and grated rind slowly. Freeze. When almost frozen, add cream whipped.

Easy Chocolate Ice Cream Pie Kathleen Young Foy

In top of double boiler, melt boz.package chocolate morsels with 2 tbsp. butter. Stir in 2 c. Rice Krispies. Remove from heat and pat into bottom and sides of 9-10 pie plate.

Fill with layer of softened vanilla ice cream. Shave unsweetened chocolate over and add another layer of ice cream. Top with more shaved chocolate. Freeze and remove from freezer 20 minutes before serving.

Maryland Biscuits. Mrs. Frank Gurley 4 lbs. flour 4 tsp. salt 1/2 lb. lard 1/2 pts. cold water

Put the dough on a biscuit block and beat with an age 25 minutes, or until smooth and the dough blisters. Make out in biscuits, keeping the dough covered with a cloth. Bake 25 minutes in a hot oven. Makes 50 biscuits.

Congealed Salad Mrs. W.B. (Olivia) Hall Dissolve 12 quartered marshmallows, 1 pkg. lime gelatin, 1½ c. boiling water, juice of 1 medium can crushed pineapple. Cool. Mix 1 pkg. cream cheese (3 oz.), crushed pineapple, 1 c. chopped nuts, 3 rounded thsp. mayon raise. Stir two mixtures together, cool until thick. Fold in 1 cup heavy cream, whipped. Refrigerate in 12-14 small molds.

Sweet Potato Pudding_Mrs.J.F.(Velva)Hayden (may be served as vegetable or dessert)

4 or 5 med.sweet potatoes, 2 tsp. vanilla 2 c. sugar 4 c. flour 2 c. muk 4 eggs 4 lb. margarine, melted

Beat eggs; add sugar and beat until stiff. Add other ingredients except the potatoes. Mix well, then add potatoes. Bake in two well-greased flat baking dishes, or 1 large 9"x 13" pan. Bake at 350° for 50-60 minutes.

Moravian Sugar (ake. Mrs. Chase (Ruth) Idol

1 c. mashed potatoes
3/4 c. sugar
1/2 c. butter or lard mixed
2 eggs
1 pt of sponge or

1 pt. of sponge or 1 c. yeast

Add enough flour to make a soft sponge. Allow to rise about 10 hrs. Knead, spread out on sheet pan and let rise again. Sprinkle top with mulk and brown sugar, small piece of butter and cinnamon, and bake. Serve hotor cold.

Teff Davis (ustard Mrs. O. E. Kearns
The yolks of beggs, 11/2 c. sugar, flavoring,
6 thsp. sweet muk, and butter the size of a
walnut. Bake in a good, rich pie crust.

Nut Bread

Mrs.T.A. Kearns

2 c. white Red Band flour 1 tsp. salt 1 c. graham flour 1 c. chopped nuts 1 c. sugar 1 c. sweet milk 3 tsp. baking powder 1 egg, well-beaten

Mix ingredients, place in loaf tin and let stand 1/2 hour before baking. Bake in a moderate oven about 1 hour.

Pear Relish Mrs. Edward (Betty) Kirkman

1 gal. pears, ground coarse 2½ lbs. onions 7 green sweet peppers 1 or 2 hot peppers 7 red sweet peppers 1 c. salt

Grind above ingredients. Mix well and add salt. Let stand overnight in cloth bag. In the morning squeeze fairly dry. Boil together 5 minutes:

4 c. sugar 4 tbsp. mustard seed 2 qts. vinegar 4 tbsp. turmeric

To the above liquid add the peppers and onions and boil 5 minutes more. Seal in jars while hot.

White Loaf Cake Mrs. J.A. Lindsay

2 c. sugar, 1 c. butter, cream together until very light and put the flavoring in with sugar and butter. Add 1 c. milk, 3 c. flour, ½ c. corn starch, and 2 tsp. baking powder. Last of all, stir in whites of 8 eggs, thoroughly beaten. Bake in moderate oven. For CHOCOLATE ICING: 1 pt. brown sugar, ¾ c. of milk, 6 tbsp. chocolate, and butter the size of a walnut. Cook until thickened, stirring. Have cake ready to ice immediately, as it will

not spread if gets too cool.

Chicken & Dumplings. Mrs. R.O. (Ida) Lindsay 11/2 c. flour, 1/2 tsp. salt, 2 tbsp. bacon grease

Mix together and add about 1/2 c. warm water. Roll out very thin. Cut into strips and drop, a few at a time, into boiling rich chicken broth. Cover and cook about 2 minutes.

In a tea cup, beat Legg yolk. Add 2 tbsp. flour; blend in light cream to fill cup. Add to not, but not boiling, chicken broth. Simmer and stir until thick. Add salt to taste.

Almond Caramel Charlotte Russe
Mrs. Charles F. Long

One-quarter box Knox gelatin, 14c. cold water, 1 scant cup sugar, 12 cup boiling water, 12 lb. or less blanched almonds, 1 doz. lady fingers, 1 pt. cream, vanilla flavoring. Soak the gelatin in the cold water 5 minutes, and let stand over hot water until dissolved. Caramelize the sugar, add hot water and allow to become cool, then add gelatin. When beginning to set, add nuts, vanilla and whipped cream. Pour into mold lined with lady fingers. Place on ice until ready to serve. Decorate with maraschino cherries.

White Cake Mrs. W. J. McAnally

Whites of eight eggs, 2 c. sugar, 1/2 c. butter, 1 c. sweet milk, 3 c. flour, 2 tsp. baking powder, and flavor to taste. Rocky Mountain Filling: Make boiled icing with whites of 3 eggs, 2 c. sugar and 1/2 c. water; stir into icing 5 ¢ each of citron, currants, dates, figs; 10¢ each of raisins, almonds, and one grated coconut; a small quantity of coconut, citron, raisins, almonds must be left out for outside icing.

Brown Sugar Pecan Pie

Mrs. W.R. (Alma) Mc Cain

2 c. brown sugar 2 tbsp. flour 2 eggs 1/2 c. nuts

1/2 c. butter 1/2 c. milk 1/2 teo Burtou's var

1/2 tsp. Burton's vanilla

Cream sugar, flour and butter. Add eggs, milk and vanilla. Pour into unbaked crust. Add pecan halves just before taking out of oven. Bake in moderate oven 350. (Good with or without nuts.)

Water Melon Pickles. Mrs. Arthur (Lucy) Marsh Fill mixing bowl full of peeled rind. Soak overnight in cold water with 1 thesp. of lime. Stir occasionally. Next morning, drain and pour boiling water over rind. Mix 2 thesp. ginger with enough water to cover rind and cook until rind is nearly transparent. Mix: 1½ c. vinegar, 2 thesp. whole spice, 5 c. sugar. Boil 5 min. Take rind from ginger water. Add them to syrup. Cook until rind looks syrupy. Pack in sterilized jars. Makes 5 pts.

Corned Beef with Mustard Sauce Mrs. J.E. (Odelle) Marsh, Jr.

2 (3-lb.) corned beef briskets
2 med. onions, quartered
1 1/2 tsp. salt
2 whole cloves
1 1/2 tsp. mixed pickling spice
1 bay leaf

In large pot, cover briskets with cold water and add spices. Bring to boil, then reduce heat and simmer 3 hours. Let cool in liquid. Mustard Sauce: 1/2 c. mayonnaise, 1/4 c. syrup, 2 tbsp. prepared mustard, 2 tsp. prepared horseradish. Mix and store in refrigerator.

Meat and Potato (roquettes Mrs. Julius Marsh

1 c. cold meat ground fine, 1 c. mashed potatoes, 1/2 c. sweet milk, 2 tbsp. butter, 1 tsp. salt, pepper to taste, 2 eggs. Mix meat and potatoes and season. Put milk and butter in pan; let boil. Add meat and potatoes and cook 1 min. Beat one egg and stir in this mixture until thick. When cold, shape, roll in egg and cracker crumbs and fry in hot lard.

Deep Dish Apple or Pudding Pie Angie Pitts

6 large apples, sliced 2 tbsp. lemon juice 1/4 c. water 1/2 tsp. cinnamon

1'4 c.sugar, divided
34 c.flour
44 tsp. salt
6 tbsp. butter

Peel and slice apples into deep casserole. Add lemon juice and water. My cinnamon with 3/4 c. sugar and sprinkle over apples. Combine 1/2 c. sugar with flour and salt and work in butter with pastry blender or finger tips until muture resembles coarse corn meal. Sprinkle or pat over apples, patting smooth all over the top. Bake at 375° for 40 minutes or until apples are tender and the crust is crisp and lightly browned. Serve warm with vanilla ice cream. Serves b to 8.

Choice Fig Cake

Mrs. W.H. Ragan

I large c. of butter, 2½ c. sugar, 1 c. sweet milk, 3 pts. flour, 3 tsp. baking powder, whites of 16 eggs, 1¼ lbs. of figs cut in thin strips and well-floured; no flavoring; bake two hours.

Grape Sponge Mrs. J.R. Reitzel Soak 1/4 box of gelatin in 1/4 c. of cold water. dissolve by standing cup in hot water. Dissolve a cup of sugar in a cup of grape juice and the juice of a lemon, and strain the dissolved gelatin into it. Set the mixture in ice water to cool, stirring occasionally. Beat the whites of 3 eggs to a stiff froth, and when the gelatin mixture begins to thicken add gradually to the beaten whites, beating until the whole is very light or stiff enough to keep its shape. Pile lightly in a serving dish and serve very cold with slightly sweetened whipped cream.

iss Pudding Mrs. W. A. Ring Boil 1 gt. sweet milk. Stir into it 4 heaping tbsp. sugar and 4 tbsp. corn starch, dissolved in cold water or milk. Add the well beaten yolks of 4 eggs. Beat the whites of eggs to a stiff froth with 1 teacup powdered sugar and tsp. vanilla. Spread on top of pudding, set in oven and brown. Sprinkle with cocomit: serve cold.

Surprise (arrot loaf Mrs. C.E. Rozzelle

1 c. ground or grated 1 c. tomatoes 1 tbsp. butter carrots 4 eggs 1 c. ground peanuts

1 c. bread crumbs

Grind carrots, peanuts, and bread. Add tomatoes and butter. Mix well. Beat eggs until foamy, add to other ingredients. Bake in greased bread pan in moderate oven (350°) 1 hour.

Dinner Rolls

1 cake Fleischmann's Yeast, 1 pt. milk scalded and cooled, 2 tbsp. sugar, 4 tbsp. lard or butter, melted, three pints of sifted flour, tsp. salt. Dissolve yeast and sugar in lukewarm milk. Beat until perfectly smooth, add remainder of flour or enough to make a dough, and lastly the salt. Knead well, place in greased bowl, cover and let rise in a warm place for about one and one-half hours, or until double in bulk.

Roll out '/4" thick; brush over lightly with butter, cut with 2" biscuit cutter, crease through center heavily with dull edge of knife and fold over in pocket-book shape; place in well-greased shallow pans 1"apart. Cover and let rise until light - about 3/4 of an hr. Bake 10 min. in hot oven.

Cream of Coloru Soun Miss Venetic Smith

Cream of Celery Soup Miss Venetia Smith Chop 1 bunch of celery fine and boil in 1 pt. of water 1/2 hour. Then put in 1 qt. of sweet milk and 1 tbsp. of butter. Season with pepper and salt to taste. Strain and serve while hot.

Prince of Wales Cake Mrs. D.A. Stanton 3 eggs, 2 teacups sugar, 1 teacup butter, 1 teacup milk, 4 c. flour, 3 tsp. baking powder. Divide and to one part add 1 tsp. raisins chopped fine with a few currants, 2 tbsp. molasses, 1 tsp. cloves and vanilla, 44 nutmeg. Put together with icing.

Chicken with Mushrooms Mrs. J.E. (Helen) Millis

2 tbsp. butter
3 tbsp. flour
1 c. cold sliced chicken
2 c. mushroom caps, sliced
1 c. cream
1 dec. velveeta cheese
3/4 c. bread crumbs
4/8 tsp. pepper
5 spaghetti

Cook spaghetti and put 1/3 c. in each individual baking dish. Have ready a white sauce made of the first 5 ingredients; add mushrooms. Put slices of chicken on top of spaghetti, and pour sauce over all. Mix bread crumbs with grated cheese and cover. Bake at 450° until a golden brown. Serves 4 to 6.

Garden peas and a mited green salad go nicely with this dish. May be made ahead of time, when it may be put in heated oven to brown.

Frozen Granberry Salad

Mrs. W.R. (Debbie) Morrow

1 can cranberry jelly 1/4 c. mayonnaise 1 small can crushed 1/4 c. 4 k sugar pineapple 1 c. heavy cream 3 tsp. lemon juice

Mash jelly with fork; add lemon juice and pineapple. Freeze.

Whip cream stiff; add sugar and mayonnaise. Spread over frozen cranberry mix. Sprinkle with chopped nuts and freeze again. Makes 12 servings. Chicken (roquettes

Mrs. E.D. Steele

1/2 pt. of milk or cream, I large the butter, 2 large the flour, I large the chopped parsley, salt to taste, 1/4 tep. nutmeg, cayenne pepper to taste. Take I (4 lb.) chicken, 4 whole cloves, sprig of parsley and boil together. Chop chicken fine and put milk in a farina boiler. Rub the butter and flour to a smooth paste; add to the boiling milk and stir until very thick. Take from the fire, add the chicken and seasoning and beat until mixed; spread on a dish to cool. Shape and dip in beaten egg and roll in bread crumbs and fry in boiling lard.

palmetto (ake

Mrs. F. N. Tate

3/4 lb. of butter, 1/4 lb. sugar, 1 lb. flour, 1 lb. citron, 1 doz. eggs, two grated coconuts; flavor with vanilla.

Mocha Nut Torte. Mrs. W.L. (Misslily) Watson

2 egg whites 1/2 c. sugar, dwided 2 tbsp. instant coffee 1 pt. whipping cream, beaten stiff 2 egg yolks, slightly beaten 2 tsp. vanilla ½ c. chocolate chips, melted

Beat egg whites until stiff; add 1/4 c. sugar. Blend coffee and whipped cream; add 1/4 c. sugar. Fold in egg yolks and vanilla. Fold in the egg white mixture. Then add chocolate and almonds. Freeze. Makes 12-15 small molds. Serve with whipped cream.

Date-Nut Torte

Mrs. D.N. (Pearl) Welborn

1 c. sugar
1 tbsp. flour
1 tsp. baking powder
2 eggs
1 tsp. baking powder
2 tsp. baking powder
3 tsp. baking powder
4 tbsp. milk
1 c. chopped dates
4 c. chopped nuts
6 whipped cream

Mix dry ingredients. Add remaining ingredients and mix well. Spread in 8"x8" pan. Bake at 325° for 30 minutes, 5erve with whipped cream.

Mince Meat Drop Cookies

Mrs. Alex (Lynn) Whitley

1/4 c. butter 1/2 c. sugar 1 egg 1 c. tleinz mince meat 1/4 c. flour 2 tsp. baking powder

Cream butter and sugar gradually. Add beaten egg and mince meat, then the flour and baking powder sifted together. Drop by tsp. on greased baking sheet and bake for 10 minutes in a hot oven (400°). Makes 30 cookies.

Appetizers

APPETIZERS

Easy Appetizers31	Cłam Dip41
Serving Tips31	Crabmeat Spread, Hot41 Meatballs
SPREADS	Cocktail42
Cheese Ball	Swedish42
Carlene's Large32	Oysters Rockefeller, Mock43
Pineapple32	Wieners, Cocktail 43
Chicken, Spicy33	World's Best Dip43
Dried Beef Crock33	FINGER FOODS
Far East	Bacon Roll Ups
Fish Mold	Cheese
Liver Pate, Herbed34 Salmon Ball35	Brie Cheese Canapes45
Vegetable, Congealed35	Brie en Croute45
	Krispies46
COLD DIPS	Parmesan Bites49
Chutnut Cheese36	Parmesan Puffs50
Crab, Chilled36	Puffs
Crabmeat36	Rings46
Favorite37	Rolls
Guacamole37	Clam Canapes47
Herb, Easy	Corned Beef Rolls, Hot 44
Shrimp, Easy 38	Ham Delights, Party47
Spinach39	Mushroom Croustades48
Sunshine	Olives, Appeteaser Cheese48
Tuna	Oyster Appetizers, Roy's 49
Italian	Pecan Date Rolls50
Nautical38	Pecans, Roasted 50
Vegetables for Dipping39	Ryes, Hot5
Vegetable, Super Duper39	Shrimp, Marinated5
Water Chestnut	Spinach Balls5
CHAFING DISH	Toast with Mushroom
Artichoke Spread, Hot40	Spread52
Artichoke-Seafood Dip, Hot .40	Toastettes, Herb52
Broccoli Dip40	Watermelon, Tipsy52

WORTH REMEMBERING

Serving:

To prevent silver trays from tarnishing, first line them with Boston lettuce leaves.

Serve dips from any of the following or any number of other things:

pineapple halves red cabbage shells small water melon halves lobster shells avocado shells

In a hurry?

Cover an 8 ounce block of cream cheese with one of the following and serve with crackers:

> A-1 steak sauce crabmeat, topped with either bottled chili sauce or a mixture of ketchup and horseradish chutney

Spread party rye or pumpernickel with Brie or Camembert and bake just until hot. Top each with a thin slice of pear or apple.

Serve a platter of fresh fruit and thin, rolled slices of cheese.

Cherry tomatoes: Take a thin slice from the bottom of each tomato so that it will not roll. Remove the pulp from the tomato and fill with one of these: paté, seafood, smoked oysters, soft cheese

Garnish with parsley, Dimiento, etc.

SPREADS

Carlene's Large Cheese Ball Scottie Tucker

2 (8 oz.) pkgs. cream cheese 42 lb. sharp cheddar cheese, shredded 2 tsp. grated onion 2 tsp. worcestershire 1 tsp. lemon juice

1 tsp. lemon juice 1 tsp. dry mustard ½ tsp. paprika ½ tsp. seasoned salt ¼ tsp. salt 2 ¼ oz. deviled ham 2 tbsp. chopped parsley 2 tbsp. pimiento (drained ¿ chopped) ¾ c. finely chopped

²/3 c. finely chopped pecans

Whip softened cream cheese. Beat in cheddar cheese and next 8 ingredients until mixture is creamy. Stir in parsley and pimiento. Cover and refrigerate several hours until firm enough to handle. Shape into a ball and roll in nuts. Store in saran wrap until ready to serve. It makes a very large cheese ball, or you can divide into smaller balls to use as gifts.

Pineapple Cheese Balls - Susan Samuel

2 (8 oz.) cream cheese, softened

1 (81/4 oz.) can crushed pineapple, well-drained 1 (3 oz.) pkg. pecan chips

1/4 c. finely chopped green pepper

2 thsp. finely chopped onion 2 tsp. salt

dash white pepper

Beat cream cheese until fluffy. Stir in remaining ingredients. Chill 45 min., then shape into two balls. Cover with plastic wrap and chill several hrs. These may be frozen. Allow to thaw in refrigerator before serving.

Spicy Chicken Spread - Anna Rives

1 tbsp. garlic wine vinegar 2 cans Underwood chunky chicken spread ½ c. mayonnaise ½ c. chopped pecans 3 thsp. soy sauce 1/4 c. chives 1/2 tsp. garlic salt ginger, salt, and minced onion to taste

Mix ingredients. Refrigerate overnight, then shape into ball. Top with sour cream & chives. Serve with crackers.

Dried Beef Crock

Joanne Miller

2 (8 oz.) pkgs. cream cheese

1 (3 oz.) pkg. dried beef, chopped

2 tbsp. horseradish 1 med. onion, minced

Mix together and put in crock. Refrigerate for several hours.

Far Fast Spread

2 (8 oz.) pkgs. cream cheese ½ c. Major Grey chutney, chopped

Ginger Edwards

1/2 tsp.dry mustard 2 tsp.curry powder sliced almonds

Allow cheese to soften at room temperature. Add chutney, mustard, and curry powder. Form a ball and cover with sliced almonds. Serve with your favorite crackers. May be frozen.

Fish Mold

1 can tomato soup

2 envelopes unflavored gelatin, dissolved in 1/4 c. water

1 (8 oz.) pkg.cream.cheese

Val Foscue

1 c. ttellman's mayonnaise

2 c. crab or shrimp 1/2 c. chopped celery

1/2 c. grated onion

theat soup and add gelatin. Add cream cheese. Then add mayonnaise and beat until thick. (Do not use electric beater.) Add the remaining ingredients and put into a well-cooled fish mold.

Herbed Liver Paté

1 c. finely chopped onion 1 stick butter

1 lb. chicken livers

1 small bay leaf

Ginger Edwards

1 tsp. salt

2 tbsp. brandy

1/2 tsp. pepper, thyme i oregano

Sauté onions in butter. Remove and add livers (trimmed and cut into 3 pieces.) Add bay leaf and herbs. Sauté until livers are browned but slightly pink on the inside. Discard bay leaf. Put in blender (a little at a time) all the ingredients and blend well with about ½c. mayonnaise until smooth. Chill. Garnish with parsley.

Salmon Ball

 $1(7^{3/4} \text{ oz.})$ can red salmon, drained and flaked

1 (80z.) pkg. cream cheese, softened

1 thisp. lemon juice

Stuckey Rives

2 tsp. grated onion 1 tsp. horseradish 1/4 tsp. salt 1/4 tsp. liquid smoke chopped parsley

Combine all ingredients except parsley. Shape into ball, then roll in parsley. Chill.

Congealed Vegetable Spread

Ginger Edwards

1 envelope unflavored gelatin 1 pint Hellman's mayonnaise

Chop in food processor:

1 tornato 1 cucumber 1 onion 1 green pepper

Put finely chopped vegetables in colander. Sprinkle with 1 tsp. salt; let sit and drain well. Melt gelatin in 3 tbsp. water. Stir into mayonnaise. Add well-drained vegetables. Pour into quiche dish; cover and refrigerate all day. Set out a few minutes before serving with crackers.

Dips

Chutnut (neese Dip 1 jar Chutnut (drained) 2 (8 oz.) pkgs. cream cheese

Irma Price 1/2 tbsp. mustard 1/2 tsp. curry powder Mix well. Serve with crackers.

Chilled Crab Dip

6 oz. frozen crabmeat, thawed 1 (8 oz.) pkg. cream cheese, softened

Eva Dell Marsh

2 oz. cheddar, grated 2 tsp. worcestershire dash of garlic powder salt and pepper

Squeeze out excess water in meat and tear apart. Combine with other ingredients and blend well. Serve on crackers. (Will keep in refrigerator at least 10 days.)

Crabmeat Dip

1 can crabmeat 1 tbsp. worcestershire 2 hard-boiled eggs,

finely chopped 1/2 tsp. dry mustard

Val Foscue

1/2 tsp. tabasco 1/4 c. mayonnaise 1/2 c. chili sauce/catsup 1/4 tsp. garlic salt 1 tbsp. horseradish

Mix all ingredients and chill. Serve with crackers.

Water Chestnut Dip

1 (8 oz.) carton sour cream. 1 c. Hellman's mayonnaise. 1 (8 oz.) can water chestnuts, drained and chopped

2-3 drops tabasco

Beth Hinson

2 tbsp. soy sauce ½ c. chopped parsley 3 green onions, chopped

Mix ingredients well and serve as a dip. Makes three cups.

Favorite Dip

1 (8 oz.) pkg. cream cheese 1 (8 oz.) carton sour cream 1 pkg. dried beef, chopped fine (or 1 can diced 5hrimp or lobster) dash of tabasco Mary Ashcraft

salt and pepper ¹/₂ small green pepper, diced fine ¹/₂ small onion, diced fine ¹/₂ tsp. worcestershire

Soften cream cheese and mix well with remaining ingredients. Chill overnight.

Guacamole

2 ripe avocados, peeled and mashed 1 tbsp. chopped onion 1 small garlic clove, chopped

1 thsp. peeled, seeded, and chopped tomato

Cathy Robinson

1 tbsp. catsup
1/2 tsp. horseradish
1 dash tabasco
juice of one lemon
salt and pepper
to taste

Combine all ingredients and press mixture through a fine sieve or food processor until well-blended. Serve with Fritos.

Easy Shrimp Dip

Debbie Smith

1 can small shrimp 4 tbsp. mayonhaise 2 tbsp. cream-style horseradish

Drain and chop shrimp. Add mayonnaise and horseradish; mix well. Chill, then serve with Triscuits. Serves 8.

Sunshine Dip

1 (8 oz.) pkg. cream cheese ½ c. mayonnaise ¼ c. fresh chopped parsley ¼ tsp. worcestershire 1 hard-boiled egg Nancy Anderson

2 tbsp. finely chopped onion 1 garlic clove, minced 42 tsp. salt 1/8 tsp. lemon pepper

Soften cream cheese and gradually blend in mayonnaise. Add chopped egg whites and remaining ingredients; my well. Crumble egg yolk finely with fork and sprinkle over top. Chill until about 30 minutes before serving if serving with vegetables as dip, or serve cold with crackers as spread.

Nautical Tuna Dip

Leslie Shank

4 oz. cream cheese 3 oz. tuna, drained 1/4 c. mayonnaise 1/4 c. chopped pimiento 1 tsp. horseradish

Soften cream cheese, and add remaining ingredients. Chill and serve with crackers or chips.

Vegetables for Dipping:

Broccoli, carrots, cauliflower, celery, Chinese cabbage (roll up leaves), cucumbers, green pepper strips, mushrooms, spring onions, cherry tomatoes, zucchini squash.

The following dips may be used with fresh crisp vegetables:

Easy Herb Dip

1 c. sour cream 1 c. mayonnaise

Ttalian Tuna Dip

I small can tuna I c. sour cream 1/4 c. parmesan cheese

Helen Rice

1 tsp. each dill weed, parsley, dried onion, seasoned salt

Louise Hutchinson

1 hard-cooked egg, chopped 1 tbsp. Italian dry seasoning or pkg. saladmiy

Decorate with sieved hard-cooked egg yolk.

Spinach Dip

1 box frozen chopped spinach, cooked i drained 1 (3 oz.) pkg. cream cheese, softened

Debbie Smith

43 c. sour cream minced scallions, nutmeg, salt and pepper to taste

Super Duper Vegetable Dip. Libby Cheek

1 carton sour cream 1 carton plain yogurt 1 pkg. Good Seasons Italian or Garlic Dressing

CHAFING DISH

Hot Artichoke Spread Pat Fagg

1 c. mayonnaise, preferably Hellman's 1 c. grated Parmesan cheese 1 drained can artichoke hearts

Quarter artichoke hearts. Place in a food processor with cheese and mayonnaise and process for about 20 seconds, so that it is not runny. Pour into a greased baking dish and bake at 350° until set. Serve hot with triscuits.

Hot Artichoke-Seafood Dip-Laura Amos

2 (14 oz.) cans artichoke hearts, drained & chopped

2 c. mayonnaise

2 c. (8 oz.) grated Parmesan cheese

2 (60z.) pkgs. frozen crabmeat with shrimp, thawed, drained and flaked

1/2 c. dry, seasoned bread crumbs

Combine first 4 ingredients, mixing well. Spoon into a lightly greased 1½ gt. casserole. Top with breadcrumbs. Bake at 350° until set.

Broccoli Dip

2 pkgs. frozen chopped broccoli, cooked & drained 1 onion, chopped

1 c. sliced mushrooms & sliced almonds

Joanne Miller

2 cans cream of mushroom soup 2 rolls garlic cheese 2 sticks margarine

Sauté onions and mushrooms in small amount of butter. Add other ingredients (except almonds) and simmer until onions are tender. Add almonds. Serve hot with crackers, tostitos, etc.

Clam Dip

Beth Hinson

3 thsp. butter
1 small onion, chopped
1/2 small green pepper, chopped
10 oz. can clams
1/4 c. catsup
6 oz. stick processed jalopena or hot pepper
cheese

1 tbsp. worcestershire 1 tbsp. dry sherry

1/4 tsp. cayenne pepper

Melt butter over low heat. Add onion & green pepper. Sauté for 3 minutes. Add clams and blend well. Then add remaining ingredients. Heat over low heat until cheese melts, stirring often. Serve in chafing dish with melba rounds.

Hot Crabmeat Spread Ruth Craven

1 (802) pkg. cream cheese

3 tosp. milk

I tsp. minced onions

1 tsp. cream style horseradish 1 can crab meat, drained

paprika or slivered almonds to taste crackers or small rue bread slices

Soften cream cheese. Add milk and my well. Add onion & horseradish. Flake the crabmeat and stir into cheese myture. Place in a small baking dish and sprinkle paprika on top. Bake at 350° for 10 min. Serve on crackers or bread slices.

Cocktail Meatballs _ Mary Ashcraft

Sauce: 3/4 c. ketchup = 1/2 c. water

1/4 c. cider Vinegar 2 tbsp. brown sugar 1 tbsp. minced onion 2 tsp. worcestershire 1½ tsp. salt 1 tsp. dry mustard ¼ tsp. pepper 3 drops tabasco

Min together and simmer while making and browning meatballs:

I lb. ground beef 3/4 c. stuffing mix (Pepperidge Farm) 1 ½ tbsp. minced onion ½ tsp. horseradish 3 drops tabasco 2 eggs, beaten 3/4 tsp. salt 1/4 tsp. pepper

Shape into 3/4" balls; brown in margarine. Put into sauce & simmer 10 min. or more. Freezes well.

Swedish Meatballs

2 lbs. finely ground beef 2 c. fine Pepperidge Farm bread crumbs

2 eggs 1 c. milk 2 tsp. salt Eva Dell Marsh

1/4 tsp. nutmeg 1/4 c. minced omon 1/4 tsp. pepper 3 tbsp. margarine 1 c. beef bouillon

Combine first 8 ingredients. Form into 3/4" balls. Brown in butter. Put in casserole and add bouillon. Cover and bake at 375° for 20-30 min. Dip in hot mustard. (This recipe may be used as an entree by making larger meatballs.)

Mock Oysters Rockefeller_ Libby Cheek

2 pkgs. frozen chopped broccoli, cooked ½ drained 1 medium omon, grated 1/2 lb. fresh mushrooms, sliced (may use canned) 1/2 c. butter

sliced almonds (optional)

1 can cream of mushroom soup 1 (60z.) roll garlic cheese dash tabasco 2 tsp. lemon juice 1 tsp. worcestershire

Sauté onions and mushrooms in butter. Add soup. My with broccoli, cheese, and seasonings. Allow cheese to melt, then add almonds. Serve hot from chafing dish. Serve with jumbo fritos. Serves 25 for cocktails.

Cocktail Wieners

1 (60z.) jar mustard 1 (100z.) jar currant jelly Leslie Shank 1 lb. frankfurters

Mix mustard & jelly together over low heat. Slice frankfurters diagonally in bite-size pieces. Add to sauce & heat. Serve with picks.

World's Best Dip

1 (80z.) pkg. cream cheese 2 tbsp. milk

1 small jar dried beef, cut in small pieces

Jane Sizemore

2 thsp. chopped onion ½ tsp. garlic powder ¼ tsp. pepper 1/2 c. sour cream

Soften cream cheese with milk. Stir in beef and seasonings. Add sour cream. Put in a buttered deep dish or pie pan. Chill at least 8 hours.

In a small skillet, melt 2 tbsp. margarine. Stir in $\frac{1}{2}$ c. pecans and $\frac{1}{4}$ tsp. salt; brown. Put on top. Bake uncovered at 350° for 20-30 min.

FINGER FOOD

Bacon Roll-Ups

1/4 c. butter or margarine 1/2 c. water 1 1/2 c. packaged herb-seasoned stuffing

Scottie Tucker

1 egg, slightly beaten 1/4 lb. hot or mild bulk pork sausage 1/2 to 2/3 lb. sliced bacon

Melt butter in water in saucepan. Remove from heat; stir into stuffing, then add egg and sausage. Blend thoroughly. Chill for about an hour for easier handling, then shape into small oblongs about the size of pecans. Cut bacon strips into thirds, crosswise; wrap one piece around dressing mixture and fasten with wooden pick. Place on rack in shallow pan and bake at 375° for 35 min., or until brown and crisp, turning at halfway point in cooking. Drain on paper towels and serve hot. May be made the day before baking; also freezes well before baking. Makes about 36.

Hot Corned Beef Rolls. Ginger Edwards

1 (12 oz.) can corned beef 4 tbsp. mayonnaise 1 (6 oz.) jar mustard 1 lb. sharp cheddar 1 small onion, grated cheese, shredded 24 slices thin white bread

In a large bowl, combine all ingredients except bread. Remove crust from bread and spread lightly with mixture. Roll up and insert toothpick to hold. Place on an ungreased cookie sheet. Bake at 400° for 10 min. or until golden brown.

Brie Cheese Canapés - Meredith Slane

1/4 lb. Brie cheese 1 tsp. peanut oil 1/2 stick sweet butter 1/4 tsp. curry powder 12 almonds, skinned 1/4 tsp. salt & pepper toasted white bread cut in squares_ (Pepperidge Farm thin)

Have cheese and butter at room temperature. Mash until well mixed. Lightly brown almonds in oil over low heat; drain. Sprinkle with seasonings. Chop fine in nut grinder or food processor. Mix 2/3 of the nuts into the cheese. Spread on white bread. Sprinkle tops of canapes with remaining nuts. Toast & serve.

Brie en Croute

Ginger Edwards

3 small rounds Brie 1 pkg frozen patty shells 1 egg yolk, beaten OR 1 egg white, beaten Roll out 2 patty shells for each Brie. Place Brie on top of one round of pastry and fold up sides. Place second round of pastry on top of Brie. If necessary, trim pastry edges before crimping together. Brush with beaten egg. (Can be frozen at this point) Bake at 450° for 10 min., then reduce heat to 350° and bake for 20 min. more, or until crust is lightly browned. Cut in wedges and serve with crackers or fruit. A super make-ahead appetizer!

Cheese Krispies

Eva Dell Marsh

2 c. New York Sharp grated cheese 2 c. flour

2 c. Rice Krispies 2 sticks melted margarine

Mix cheese and margarine together. Add flour and Rice Krispies. Mix and form into little balls, then flatten with a fork. Bake at 375° for 10 min. on a greased cookie sheet.

Theese Puffs

Libby Check

I loaf day-old unsliced white bread 1 (3 oz.) pkg. cream cheese

1/4 lb. sharp cheddar cheese, grated 1/4 lb. butter 2 egg whites, stiffly beaten

Trim crust from bread and cut in one inch cubes. Melt cheese and butter in top of double boiler until of rare bit consistency. Remove from heat and fold in stiffly beaten egg whites. Drop cubes of bread into this musture until well-coated and place on cookie sheet. Refrigerate overnight. (May also freeze at this point and keep until ready for baking.) Bake at 375° for 8 to 10 min. or until golden brown. Makes about 40 puffs.

Theese Rings

Martha Chernault

2 sticks butter 3 c. flour

1 tsp. salt 3 c. grated sharp cheese

1 tsp: baking powder paptika and cayenne

Sift dry ingredients. Cream butter, add other ingredients. Refrigerate for 2 hrs. Put through cookie press onto cookie sheet. Bake at 300° until dried out. Makes 125.

Cheese Rolls

3/4 lb. sharp cheese, grated 1(80z) pkg. cream cheese 1 c. nuts, finely chopped 1 tbsp. tabasco

Suellen Ryan

1 clove garlic, finely chopped 2 tbsp. worcestershire

Work by hand and shape into four rolls 8" long. Roll in mixture that is half paprika and half chili powder. Store in refrigerator in waxed paper. Slice thin to serve.

Clam Canapés

1 (8 oz.) pkg. cream cheese 1 can minced clams, drained 3/4 tsp. worcestershire Linda Wheeler

1 tsp. minced onion dash of red pepper salt to taste saltine crackers

Whip cheese with a fork. Add clams and blend. Add remaining ingredients; my well. Refrigerate in a covered dish. When ready to serve, heap generously on saltines and bake at 300° for 20 min. Sprinkle with paprika. Makes about 20 canapés.

Party Ham Delights

1/2 lb. margarine, softened 3 tbsp. mustard 3 tbsp. poppy seeds 1 medium onion, finely chopped - Beverly Koontz

1 tsp. worcestershire 3 doz. party rolls ½ lb. Swiss cheese, grated 1 lb. boiled ham

Blend first 5 ingredients. Split rolls. Spread tops and bottoms with sauce. Add ham and cheese. Wrap in foil and bake at 400° for 10 min. (These freeze well. Bake at 350° for 15 min. if frozen.)

Mushroom Croustades

Pat Fagg

24 slices fresh white bread 4 tbsp. soft butter 24 tiny muffin tins

Butter tins. Cut a 3" round from each piece of bread. Press bread rounds into tins, forming cups. (Lightly spreading butter on bread helps.) Bake croustades at 400° for 10 min. Cool & fill:

4 thsp. butter
3 thsp. spring orions
½ lb. fresh mushrooms
1 c. evaporated milk
½ tsp. lemon juice

1/2 tsp. salt 1/2 tsp. cayenne pepper 1 tbsp. fresh parsley 1 1/2 tbsp. chopped chives 2 tbsp. flour

Chop mushrooms and onions fine (use food processor if available) and sauté in butter for about 4 min. without browning. Continue to slow cook about 15 min. Remove from heat and add flour, blending well. Add milk and cook again until slightly thick. Add spices and mix well. Cool filling, then fill croustades. (May be frozen at this point.) Top each croustade with a dot of butter and a dash of parmesan cheese. Bake at 400° until heated through. Serve hot.

Appeteaser Cheese Olives. Harriet Mattes

14 c. flour 1 stick margarine, softened stuffed olives

1 (5 oz.) jar Olde English Sharp Cheese

Drain olives very well, pat dry. Mix flour, margarine and cheese. Take bits of dough, roll into balls, flatten with thumb, wrap around olives and pinch shut. Chill on cookie sheet for 24 hrs. or freeze (then store in plastic bag). Bake on cookie sheet at 350° until light brown.

Roy's Oyster Appetizers - Vicki Shipman

1/2 c. chopped canned mushrooms

2-3 tbsp. chopped green onions

2 tbsp. butter 1¹/₂ tsp. dry mustard

dash cayenne (optional) 2-3 thsp. flour

1/2 tsp. salt

3/4 c. milk 1 beaten egg yolk parsley and worcestershire to taste 12 oysters (1/2 pint) buttered bread crumbs (optional)

Cook mushrooms and onions in butter until tender; add mustard and cayenne. Blend in flour and salt. Add milk slowly and cook, stirring constantly, until thick and bubbly. Gradually add some sauce to egg yolk; return to saucepan. Cook I minute more. Add parsley and worcestershire. Place raw oysters in shells in shallow pan; sprinkle with salt. Bake at 350° for 8 min. Spoon some sauce over each. Bake 3-5 min. more. (OR) Place oysters in ramekins. Cover with sauce and top with buttered bread crumbs. Bake at 350° for 10-12 min. Makes 12.

Parmesan Bites

1 c. flour ½ tsp. salt dash pepper

Nancy Shaw

⁴/₃ c. grated parmesan ¹/₂ c. margarine/butter milk

Mix dry ingredients with cheese. Cut in butter until "peas" form. Shape into ball and roll out on greased cookie sheet, about 1/2" thick. Brush with milk, sprinkle with more cheese. Cut into 1/2" cubes. Bake at 375° for 8-10 min.

Parmesan Puffs

4 oz. cream cheese 2-3 tbsp. mayonnaise 2 tbsp. finely chopped onion (or to taste)

Pat Fagg

3 tbsp. parmesan paprika Triscuits

Mix first three ingredients and spread on crackers. Sprinkle with generous amount of parmesan, then paprika. Place on cookie sheet and broil until cheese "puffs up." Serve hot.

Pecan Date Rous

1 stick margarine 1 c. dates (8 oz. pitted whole dates), chopped 1 c. sugar

1 c. sugar 1 egg, beaten

Irma Price

2 c. Rice Krispies 1 c. chopped pecans 1 tsp. vanilla coconut

Melt margarine; add dates, sugar and egg. Cook over low heat 10-15 min., stirring constantly, until well blended and bubbly. Remove from heat and add cereal, nuts and vanilla. Cool. Shape into small logs and roll in coconut. Makes approx. 5 doz. They may be frozen.

Roasted Pecans

Pat Fagg

1 stick butter ½ tsp. tabasco 1 tbsp. worcestershire 2 tsp. garlic salt 4 c. pecans

Melt butter in large skillet. Add remaining ingredients, then pecans, and stir well. Arrange in a single layer on a baking sheet. (A jelly roll pan works best.) Bake at 325° for 30 min., stirring occasionally until they are deep golden brown. Remove and drain on paper towels.

Hot Ryes

1 c. finely grated Swiss cheese 1/4 c. cooked and crumbled bacon 1 (4/2 oz.) can chopped ripe olives

Ginger Edwards

1/4 c. minced green onion 1 tsp. worcestershire 1/4 c. mayonnaise 36 slices party rye or pumpernickel

My together all ingredients except bread. 5pread on bread and bake at 375° for 10-15 min.or until browned. Note: these may be frozen after baking and reheated.

Marinated Shrimp

5 lbs. shrimp (shelled and cleaned) 2 cloves garlic 1 c. mayonnaise 1 c. chili sauce 1 tsp. mustard

1 tbsp. worcestershire

Libby Cheek

1/2 tsp. pepper dash paprika dash tabasco juice-medium onion juice-one lemon 2 tbsp. Water 1/2 c. Wesson oil

Combine and marinate 24 hrs.

Spinach Balls

2 pkgs. frozen chopped spinach 3 c. herb-seasoned stuffing my

1 med. onion, chopped fine

Grace Scott

6 well-beaten eggs
3/4 c. melted butter/oleo
1/2 c. grated Parmesan
1 tsp. pepper
1 1/2 tsp. garlic salt
1/2 tsp. thyme

Cook spinach and drain well. Combine all ingredients and shape into 3/4" balls. Place on lightly greased cookie sheet. Bake at 325° for 15-20 min. Makes about 11 doz. Can be frozen and baked later.

Toast with Mushroom Spread. Iris Amos

1 (80z.) pkg. cream cheese 1/4 lb. chopped mushrooms 1 tsp. margarine 1 tsp. minced onion

1 tsp. milk

Sauté mushrooms in margarine. Then mixall ingredients in blender. Trim crust from bread. Cut into rounds, triangles, etc. Toast on one side. Spread with mushroom sauce on untoasted side. Heat under broiler.

Herb Toastettes

2 tbsp. dill or sesame seed

1/2 lb. margarine, softened 2 tbsp. dried chives

2 tbsp. dried parsley

Vivian Peters

1 tsp. oregano 1 tsp. thyme

I large loaf Pepperidge Farm bread

Combine all ingredients except bread. Trim crusts. Spread herb mixture on slices and cut each slice into three or more pieces. Place slices on an ungreased cookie sheet and bake at 250° for 30 min, or until lightly brown and crisp. (Will keep at least 6 weeks in the freezer.)

Tipsy Watermelon

Ginger Edwards

5 c. watermelon balls 1/2 c. sherry (dry) 1/2 c. sugar

Combine all ingredients and refrigerate at least 2 hrs.



SOUPS AND SANDWICHES

SOUPS	SANDWICHES
Avocado	Applesauce, Hot67
Bean56	Cheese Sandwich Pie68
Bean and Bacon56	Chicken, Baked66
Broccoli	Crab Burgers
Easy57	Crabmeat, Toasted 69
Carrot58	Curried English Muffins67
Celery, Cream of25	Maxie Bermans70
Chowder	Meatloaf Hero
Clam58	Peanut Butter, Homemade6
Corn58, 134	Peanut Butter Sandwiches 66
Fish, Carol's Dilly60	Pimento Cheese Spread68
Crab, Zesty59	Pocket7
French Onion59	Shrimp ⁷
Mushroom61	Squash
Bisque61	Vegetable Sandwich Spread .69
Vegetable62	Wieners
Pea, Split17	Bar-B-Q Hot Dogs7
Peanut	Pineapple and Wieners7
King's Arms63	
Virginia 63	
Potato, German64	
Shrimp Bisque64	

Soups

To accompany any soup, try Vivian Peters delicious toast sticks.

1 loaf Pepperidge Farm thinly sliced bread 2 tbsp. dill or sesame seed 1/2 lb. margarine, softened 2 tbsp. dried chives & parsley 1 tsp. oregano & thyme

My above ingredients and spread on bread. Slice in strips or triangles. Bake on ungreased cookie sheet at 250° for 30-60 min. These will keep for 6 weeks or longer in the freezer.

Avocado Soup

Saundra Dyson

1 large avocado 1/2 c. half ¿ half

1/2 c. chicken broth garlic salt & pepper

Place all ingredients in a blender and puree. Chill. When serving, garnish with a teaspoon of sour cream and a dash of paprika. Serves 4.

Bean Soup

Pat Fagg

1 small can evaporated milk 1 can Campbell's Bean Soup 1/2 can water 1/2 can milk (plain) 4-6 tbsp. butter

Heat milk but do not boul. Add butter. When thoroughly heated, add bean soup and heat very slowly for about 15 min. more. Add salt and pepper to taste.

Bean & Bacon Soup

Dorsay Howard

1 pkg. dried navy beans 1 onion garlic 5-6 pieces bacon

½ can Progresso tomatoes (5 quashed) salt & pepper to taste

Let beans soak in water overnight. Change water and cover beans again. Cook slowly. Add I finely chopped onion and a pinch of garlic.

Fry bacon; chop and add to soup, using a tablespoon of drippings. Add tomatoes. Sait and pepper to taste.

You may need to add more water. Cook until beans are tender.

Broccoli Soup

3 bunches fresh broccoli (or 3 boxes frozen)

4 medium potatoes

5 tbsp. butter 5 tbsp. flour

7- plus_ cups milk

Dorsay Howard

1 tbsp. dried onion 1-2 c. Velveeta cheese salt pepper celery salt garlic salt

Wash and separate broccoli, cutting off tough ends. Salt and cook until tender. Boil potatoes after cutting into small pieces.

Make roux with 5 tbsp. butter, 5 tbsp. flour and add minced onion. Cook well for 10-15 minutes. Be careful not to scorch. Add milk slowly and allow to cook over low heat until thick. Season with salt, pepper, celery salt and a hint of garlic salt.

Add cheese - stir until melted. Add cooked and drained potatoes. Correct seasoning. Cook until soup begins to boil, but do not boil! Cover and let rest. Reheat slowly, if necessary.

Easy Broccoli Soup

1/4 c. chopped onion 3 tbsp. butter (melted) 3 tosp. all-purpose flour

3 c. chicken broth

1 small bay leaf

Dot Coggin

1/2 c. milk 1/2 tsp. pepper 5alt

1 c. finely chopped broccoli

Sauté orion in butter until tender. Add flour, stirring well. Gradually stir in broth, broccoli and bay leaf. Cook over medium heat until broccoli is tender, stirring frequently. Reduce heat; stir in milk and seasonings.

Carrot Soup

Jesse Millis

3 c. finely sliced carrots 11/2 tbsp. raw rice half and half

4 c. chicken broth 1 small onion, chopped

Cook slowly until done. Blend in blender. Add half and half to thin.

Clam Chowder

Susan Mendenhall

1 pt. half & half 1 can minced clams

2 cans Snow's claim chowder

1 can Campbell's Manhattan Clam Chowder

Heat to piping; do not boil.

(orn Chowder

anne Shelton

4 slices bacon 1 medium onion, chopped 2 (17 oz.) cans creamed corn 2 c. sweet milk

1 tsp. salt
1/4 tsp. pepper
1/4 c. butter or
1/4 margarine

Fry bacon until crisp and crumbly. Fry onions in bacon fat until transparent. Mix corn, milk, seasonings, butter, and cooked onions. Cook until all is hot, stirring. Add crumbled bacon. Serves 6.

Zesty Grab Soup

Libby Cheek

1 tbsp. butter 1 small onion 1 can green pea soup 1 can beef consommé 1 can white crabmeat 1 30z. can sliced mushrooms 2/3 soup can water 1/3 c. sherry salt & pepper

Sauté onion in butter. Mix all ingredients, except sherry, in saucepan. Bring to boil. Add sherry and simmer:

French Onion Soup

Dorsay Howard

1 stick butter 6 medium omons, suced 1 tsp. sugar 3 dashes nutmeg box of 8 pkg. beef
bouillon (or 8 tbsp.
bouillon grains)
7 c. water
Swiss and/or Mozzarella

Sauté onions in butter until transparent; Sprinkle with nutmeg and sugar. Boil 7c. water in separate container. Dissolve bouillon in water, Pour in with onion - simmer 20 min. Add '4- '/2 c. sherry. Toast slices of French bread. Place slices of Swiss & Mozzarella on toast in soup (covering bowl). Sprinkle with Parmesan. Place in 500° oven or broil to melt cheese.

Carol's Dilly Fish Chowder Martha R. Amos

6 slices bacon
1 bay leaf
1/2 c. chopped onion
14-16 oz. fish fillets
(fresh or frozen)
2 c. pared, cubed potatoes
1/2 c. boiling water
1/2 tsp. salt
1/2 tsp. pepper
1 bay leaf
1/2 c. butter
1/2 c. butter
1/2 c. hutter
1/2 tsp. dillweed
6 to 8 oz. cooked,
cleaned shrimp
1/8 tsp. pepper

Pan fry bacon in large skillet or Dutch oven until crisp. Kemove bacon; reserving drippings. Crumble and reserve bacon. Saute onion in bacon drippings until tender. Cut fish in large pieces. Add fish, potatoes, boiling water, salt, pepper and bay leaf to onion mixture. Simmer 10-15 minutes until potatoes are tender and fish flakes easily with a fork.

Meanwhile, melt butter in heavy sauce pan. Stir in flour. Cook until smooth, stirring constantly. Add milk. Boil and stir 1 minute. Add dill weed. Add white sauce to fish mixture along with shrimp and bacon. Heat to serving temperature. Add small pat of butter to each chowder serving. Makes 9 cups.

This is a very thick chowder and may be diluted further to thin it by adding milk.

Mushroom Bisque

1 lb. fresh mushrooms 1 qt. chicken broth 1 medium onion, chopped 6 tbsp. butter 6 tbsp. flour 3 c. milk

Nancy Martin

1 c. heavy cream 1 tsp. or more salt white pepper Tabasco sauce 2 tbsp. sherry (optional)

Grate, grind or chop mushrooms & steins very fine. Simmer, covered in broth with chopped onions for 30 minutes. Melt butter, add flour and stir with whisk until blended.

Meanwhile, bring milk to a boil and add, all at once, to flour mixture, stirring vigorously until sauce is thick and smooth. Add cream. Combine mushroom broth mixture with sauce and season to taste.

Mushroom Soup

Libby Cheek Ginger Edwards

1 can cream of mushroom soup 1 can beef bouillon 1/8 c. red wine parsley & cheese croutons

Mix first 3 ingredients. Add parsley and croutons before serving. Variation: slice fresh mushrooms and add with first three ingredients.

Mushroom Vegetable Soup Mary Ashcraft

1/2 lb. fresh mushrooms 2 tbsp. chopped (or 1 can, 6 or 8 oz.) celery leaves 6 slices bacon 2 tbsp. chopped c. diced omons parsley 1 bay leaf 1/4 c. flour 1/2 tsp. salt c. Water can condensed 1/4 tsp. pepper chicken broth 1 c. sliced celery c. peeled, diced potatoes 1 can (5 /30z.) c. sliced carrots evaporated milk

Rinse, pat dry, and slice fresh mushrooms and set aside. In large saucepan, fry bacon until crisp, crumble it, and set aside. Pour off all but 3 tbsp. bacon fat, and sauté onions in hot fat for about 5 minutes. Stir in flour and cook 2 minutes. Add remaining ingredients except celery, milk, mushrooms and bacon. Bring to boiling point, cover and simmer 20 minutes. Add celery and simmer another 8 minutes. Add mushrooms and simmer 3 minutes. Stir in milk and heat only until hot. Stir in bacon. Makes 2qts. It is better the day after making it, because the flavors have blended.)

Virginia Peanut Soup Elaine Bradner

2 c. chicken broth 2 tbsp. butter

2 tbsp. flour

tbsp. chopped peanuts

1/4 tsp. salt

1/4 onion diced 1 stalk celery, sliced 1/2 c. peanut butter dashi of celery salt 1 tsp. lemon juice

Melt butter in saucepan; add onion and celery. Sauté 5 minutes. Add flour and mix well. Add hot chicken broth and cook for 30 minutes. Remove from heat, strain broth, and stir in peanut butter, celery salt, salt and lemon juice. Sprinkle chopped peanuts on soup before serving. 4-5 small servings. (This is a very rich soup.)

King's Arms Peanut Soup Louise Hutchinson

I medium onion, chopped 2 ribs celery, chopped 1/4 c. butter

3 tbsp. all-purpose flour

2 ats. chicken stock 2 c. 5mooth peanut butter

13/4 c. light cream chopped peanuts

Sauté onion and celery in butter until soft but not brown. Stir in flour until well blended. Add chicken stock, stirring constantly, and bring to a boil. Remove from heat and rub through a sieve. Add peanut butter and cream, stir-ring to blend thoroughly. Return to low heat, but do not boil. Serve, garnished with peanuts. Also good served ice cold. Makes 10-12 servings.

German Potato Soup

Janet Cagle

1 large onion, chopped 2 c. celery, chopped 8 potatoes, diced 2 tosp. grated carrots 8 tosp. butter 8 tosp. flour

3 c.milk salt and pepper 3 hard-boiled eggs 1 tbsp. parsley 1 tbsp. pimento, finely chopped

Cook onion, celery, potatoes and carrots, until done, in Enough water to cover. Combine 8 thsp. butter and 8 thsp. flour in saucepan over low heat. Stir in 3 c. milk and cook until creamy. Combine all and add salt and pepper. Add boiled eggs (sliced) and 1 thsp. parsley. Sprinkle with 1 thsp. pimento.

Shrimp Bisque

3/4 lb. cooked shrimp 2 tbsp. cooked onion 2 tbsp. chopped celery 1/4 c. butter, melted 2 tbsp. all-purpose flour

Jesse Millis

1 tsp. salt 1/4 tsp. paprika dash pepper 4 c. milk chopped parsley

Grind shrimp. Cook onion and celery in butter until tender. Blend in flour and seasonings. Add milk gradually and cook until thickened, stirring constantly. Add shrimp & heat. Garnish with chopped parsley. Makes 6 servings.

Zippy Tomato Soup

1 can tomato soup 1 can water 1 small onion, sliced thinly 1/2 c. celery, diced finely

Anne Shelton

1 tbsp. lemon juice 1 tsp. sugar dash lemon pepper

Mix all of the above and bring to a slow boil.

SANDWICHES

Sandwiches are definitely not just for children; however, we have begun this section with a few recipes that most children can help make, and all children will enjoy.

An all-American, protein-rich sandwich ingredient is PEANUT BUTTER! This is a cinch for even a three-year old to make. Imagine the time those little ones will spend on making their own hunch, and their pride will be reflected in a clean plate!

Homemade Peanut Butter. Dorsay Howard

1 c. hulled, roasted peanuts 1/2 tbsp. peanut oil 1/8 teaspoon salt

Start the blender on a low speed, while holding the lid down, then switch to high, stopping once or twice to scrape the jar with a rubber spatula. Stop when it's as smooth as your child wants it. Make I cup at a time—never more than 2- or it might jam the blender. Refrigerate.

Peanut Butter Sandwiches

Dorsay Howard

This sandwich tastes great and combines two of the most nutritious foods available. On one slice of bread, let your child spread 2 tbsp. peanut butter. Add 1/2 banana, sliced lengthwise. Fold the bread over itself, like a hot dog roll.

Also, try these combinations... Peanut Butter with:

honey

· grated carrots and raisins

· applesance and chopped celery

· bacon bits and honey · cream cheese and jelly

· toasted wheat germ and honey

· cut up dates

Baked Chicken Sandwiches Elizabeth Mewborne

16 slices white bread 1 stick margarine 14 lb. fresh mushrooms 2 c. diced, cooked chicken (white meat) 3 hard boiled eggs, chopped 1/3 c. ripe olives, sliced

3/4 c. mayonnaise 2 tbsp. onion, chopped 1 can cream of chicken soup 1 c. sour cream 2 tbsp. sherry paprika

Trim crust from bread. Butter both sides of bread. Place 8 slices in a 9"x 13" pan. Sauté mush-rooms in 2 tbsp. butter. Cover bread with mixture of mushrooms, chicken, eggs, olives, mayonnaise and onions. Arrange remaining 8 slices of buttered bread on top of mixture. Combine soup, sour cream and sherry and pour over sandwiches. (Spread to cover) Sprinkle with paprika. Bake at 325° for 30 min.

Hot Applesauce Sandwiches

bread 2-3 tbsp. applesauce per sandwich cinnamon 2 crisp cooked bacon slices per sandwich Kraft American cheese, 1 slice per sandwich

Toast bread (both sides) under broiler: Spread applesauce evenly. Dust with cinnamon. Top with bacon, criss-crossed. Then add a whole slice of cheese to each sandwich. Broil until cheese melts.

Delicious for breakfast, brunch or Sunday night supper.

Curried English Muffins Vicki Reddick

1/2 c. grated sharp cheese

1/2 c. mayonnaise

1/2 can ripe black olives, chopped

3 green onions, chopped '2 to 1 tsp. curry powder

Mix all ingredients. Spread on English muffins. Place in toaster oven or under broiler. Bake until cheese melts. Makes approx. 8 open-faced sandwiches.

Cheese Sandwich Pie

1 egg 3/4 c. flour 1/2 tsp. salt 1/8 tsp. pepper 1 c. milk

1 c. (40z) shredded cheese (cheddar, Swiss, Muenster, etc. Can use 1 kind or any combination)

Bert Wood

optional:
ham
bacon
omons
mushrooms

In small bowl, combine egg, flour, salt, pepper and milk and any optional ingredients. Mix in blender. Stir in half of cheese. Pour into Well-greased piepan. Bake at 425° for 30 min. Pour on remaining cheese. Return to oven for about 2 minutes. Serve as an appetizer or a main dish for lunch. 6-8 servings.

Pimento Cheese Spread

1 lb. sharp cheese 1 small jar chopped pimento mayonnaise several dashes Worcestershire Bert Wood

onion powder or 2 tsp. grated onion few drops Tabasco

Grate cheese. Add pimento, enough mayonnaise to make cheese hold together, being careful not to add too much. (Begin with 3/4 tbsp. and add more if needed.) To this mixture, add worcestershire, onion and tabasco to taste. Various herbs make this interesting and delicious.

Crab Burgers

1 small can crabmeat 1/2 c. celery, chopped 1 tbsp. onion, chopped 1/2 bell pepper (optional)

Leslie Shank

1/2 c. mayonnaise 1/2 c. sharp cheddar cheese, grated hamburger buns

Combine first five ingredients. Toast buttered hamburger buns lightly. Spread crab mixture on bottom halves of buns. Cover with grated cheese. Broil until cheese melts. Makes about 6 sandwiches.

Toasted Crabmeat Sandwiches Lorinda Charles

3/4 c. fresh mushrooms, chopped fine 2 tbsp. butter 6 slices tomato ("3" thick) 6 slices bread, crust removed

1 egg, beaten 1/2 lb. flaked crabmeat 1/4 tsp. salt 3/4 c. grated sharp cheese

Sauté mushrooms in butter about 5 mm. Place suce of tomato on each suce of bread. Spoon 2 tbsp. mushrooms over each. Mix egg, crabmeat, salt. Put a portion over mushrooms; sprinkle 2 tbsp. cheese over each. Place under broiler until cheese melts.

Vegetable Sandwich Spread Nancy Martin

I large pkg. cream cheese, softened 1 tsp. lemon juice 1/4 c. celery 1/4 c. onion

3/4 c. carrots
1/4 c. green pepper
1/4 c. cucumber
mayonnaise
salt & pepper

Grate or chop vegetables. Let cucumbers stand, then squeeze out water. Add mayon-naise to moisten. Salt and pepper to taste.

Meatloaf Hero

1½ lbs. ground round ½ c. evaporated milk ¼ c. bread crumbs 1 egg 1 medium onion-sliced ½ tsp. garlic powder Susan Gurley

1/2 tsp. pepper 1/2 tbsp. prepared mustard 1/4 tsp. Tabasco I loaf Italian bread American cheese

My meat with next 9 ingredients. Gut bread in half lengthwise. Place bottom of loaf on sheet of heavy-duty foil. Spread meat on bread. Fold foil and pierce. Cook 45 min. over white hot coals on grill-meat side down. Open foil; place cheese on meat. Close foil and allow to melt. Grill top of bread while cheese melts. Place top on meat. Slice to make sandwiches.

Maxie Bermans

mayonnaise & mustard Thousand Island dressing rye bread sticed ham swiss cheese Nathalie Wood

lettuce tomatoes homemade slaw onion (optional)

Spread mayonnaise and mustard on one side of the sandwich, Thousand Island dressing on the other. Layer other ingredients. A slice of onion may be used.

Pocket Sandwiches

Bert Wood

Take one flat Pita bread loaf - slice in half and very carefully open up each half. (Use white or whole wheat.)

Spread each half with a mixture of homemade mayonnaise into which you have sprinkled a little Sovex Hickory Smoked Yeast (found in health food stores).

You can put any filling you want into these sandwiches. We use sliced tomatoes, Swiss cheese, sprouts and leaf lettuce.

Shrimp Sandwiches

Louise Hutchinson

2 c. cooked, munced shrimp 1 c. chopped cucumber 1 tbsp. munced onton

3 tbsp. French dressing salt & cayenne to taste mayonnaise to blend

Combine all ingredients and chill. Spread on bread.

Squash Sandwiches

Charlotte Hoskus

French bread squash tomatoes 1 c. grated sharp cheese

4c. chopped green pepper 1/4c. chopped onions 1c. mayonnaise

On toasted, sliced French bread, thinly slice the squash. Add sliced tomatoes. Combine other ingredients and heat. Spread sauce over sandwiches and broil until bubbly. Serves 4 to 6.

Pineapple & Wiener Sandwiches Louise Hutchinson

2 wieners (preferably Ball Park)

1 slice pineapple

1 tsp. chopped onions

1 tbsp. mayonnaise pickles mustard

Put wieners, pineapple, onion, and mayonnaise in blender. Process until smooth. Add pickles and mustard to taste. Spread on bread, May also be used as an appetizer spread.

Bar-B-Q Hot Dogs

1/2 c. ketchup

2 c. water

1/8 c. vinegar (the same if recipe is doubled)

1 tbsp. butter

2 tbsp. Worcestershure

Mary Wray Hamrick

1/4 tsp. salt 1/2 tsp. sugar

1 tsp. mustard 1/8 tsp. black pepper

juice of 1/2 lemon

Mix the above together and heat in a sauce pan.

10 to 14 hot dogs 11/2 c. celery

1/2 to 1 c. onions

Split the hotdogs. Mix celery and onions together and spread over the open hotdogs. Pour BAR-B-Q sauce over the hotdogs slowly. Save some and after 30 min., add it. Add water if necessary Bake 1 hr. at 375.° Serve in warm hot dog buns.

Breads

BREADS

MUFFINS	YEAST BREADS
Applesauce75	Angel Biscuits
Banana75	Croissants, French 87
Bran76	Homemade Bread 89
Berlie Eargle's76	Honey Whole Wheat Bread. 88
Cornbread, Southern77	Rolls 89
Cranberry77	Dinner
Muffin Biscuits78	COFFEE CAKES
Pumpkin	AND ROLLS311, 312
QUICK BREADS	Breakfast Bubble Ring310
Apple, Fresh79	Butterflake Coffee Ring310
Banana	Butterscotch Rolls314
Beavers Club's Famous79	Cinnamon Swirl311
Cranberry82	Date312
Nut80	Honey Bun
Beer80	Lemon Candy Canes316
Biscuits, Maryland18	Monkey Bread315
Blueberry Nut81	Moravian Sugar Cake19, 313
Carrot81	MISCELLANEOUS
Cranberry-Banana82	Corn Bread 90
Irish Nut Chocolate82	Moist9
Lemon83	Mom's Top-of-the-Stove 9
Nut20	French Toast, Orange309
Orange83	Hush Puppies 90
Pear84	South Carolina 90
Pumpkin84	Spoon Bread 92
Date Nut85	Waffles
Strawberry85	Can't Fail309
Zucchini 86	

Applesauce Muffins

Cheryl Bolick

2 sticks soft margarine

2 c. white sugar

2 eggs 1 tsp. vanilla

4 c. plain flour

3 tsp. cinnamon

1 tsp. cloves

2 tsp. allspice

1 c. chopped nuts

1 (1-1b) can appleaauce

2 tsp. soda

Cream margarine and sugar. Add eggs and vanilla and blend well. Sift flour and three spices together. Add to butter mixture. Add nuts. Mix applesance and soda together and add last. Mix until well-blended. Keep batter refrigerated and bake as needed. Bake at 450° until done.

Banana Muffins

Mora Utley

½ c. shortening 1 c. sugar

3 bananas, mashed very fine

2 eggs 2 c. flour 1 tsp. soda nuts as desired

Cream shortening and sugar. Add bananas. Beat in eggs. Add flour and soda (sifted together.) Then add nuts if wanted. Put in greased pans. Bake at 325° until slightly brown. Makes 3 doz. small muffins or 20 regular muffins.

Berlie Eargle's Bran Muffins Judy Hustrulid

2 c. All-Bran 21/2 tsp. soda 2 eggs 1 c. boiling water 1 pt. buttermilk 1/2 c. vegetable oil $1\frac{1}{2}$ c. sugar $2\frac{1}{2}$ c. flour 1 tbsp. šalt 1/2 box raisins (optional)

Mix 1 c. bran cereal with the boiling water. Add eggs one at a time. Add remaining ingredients. Drop into ungreased muffin tins, about 1/2 full. Bake at 400° about 20 min. Makes about 21/2 dozen. Batter will keep in refrigerator one week.

Bran Muffins

Frances Frye 2½ c. 40% bran flakes 3/4 c. crushed pineapple with (other bran can be used but the amt. has to be

liquid reduced because of higher 3/4 c. mule liquid absorption.)

Mw above and set aside for at least two min. Then add:

1/3 c. vegetable oil 1 egg

My well. Mix: 1¹/₄ c. flour 1¹/₄ c. flour 3 tsp. baking powder ½ tsp. salt ½ c. sugar

Add dry ingredients to cereal muxture. Stir only until moistened. Bake at 400° for 20-25 min. Makes 2 doz. medium muffins.

Southern Cornbread Muffins

Marjorie Anderson

1 c. corn meal
1 c. flour
2 tbsp. sugar
1 ½ c. sour milk or
buttermilk

1 tsp. salt 1/2 tsp. soda

1 tsp. baking powder 2 tbsp. melted butter or fat 2 well-beaten eggs

Sift dry ingredients. Beat in separate bowl buttermilk, shortening and eggs. Add to dry ingredients Beat lightly until thoroughly mused. Partly fill hot muffin tins. Bake at 450° for 15 to 20 min.

Granberry Muffins

Sarah Woollen

Sift together: 2 c. flour 1 c. sugar 1 ½ tsp. baking powder

1/2 tsp. baking soda 1 tsp. salt

Combine:
juice and grated
rind of 1 orange
2 tbsp. melted margarine

enough water to make 3/4c. liquid 1 cgg, well-beaten

Pour liquid muture into dry ingredients, mixing just enough to dampen. Fold in 2 cups fresh cranberries cut in halves. Spoon into greased muffin tins. Bake at 350° for 40-45 minutes. These freeze well.

Muffin Biscuits

Angelin Sue Lucht

2 c. self-rising flour 2 tbsp. mayonnaise

1 c. whole milk

Have ingredients at room temperature. Don't mix out all the lumps. Fill paper muffin cups half full. Bake at 450° for about 12 min. Yield: 1 dozen.

Pumpkin Muffins

Beverly Koontz

1 c. cooked, mashed pumpkin
1 c. seedless raisins (white or dark)
1/2 c. water
2 eggs
1 1/4 c. sugar

3/4 tsp. ground cinnamon 3/4 tsp. ground cloves 1/2 tsp. salt 1/3 c. vegetable oil 1 3/4 c. flour 1 1/2 tsp. baking powder 1/2 tsp. soda

Soak raisins in ½ c. water and set aside. Do not drain. Combine eggs, pumpkin, sugar, spices, salt and oil. Beat well. Stir in raisins and water. Set aside. Combine remaining ingredients in large mixing bowl. Make a well in center: Pour in pumpkin mixture, stirring just until moistened. (Batter will be slightly lumpy.) Spoon batter into greased muffin pans, filling ½3 full.

Regular muffins: 400°, 25 min. Yield: 2doz. Small muffins: 400°, 20 min. Yield: 6 doz.

Fresh Apple Bread

Norma Dutton

1 c. sugar ½ c. shortening 2 eggs, beaten 1 c. ground or grated apples 2 c. sifted flour

1 tsp. soda 1 c. chopped pecans 1½ tbsp. buttermilk ½ tsp. vanilla 3 tbsp. sugar 1 tsp. cinnamon

Cream sugar and shortening; add eggs and apples. Sift dry ingredients together. My with sugar muxture. Add pecans. Stir in buttermilk and vanilla. Pour into greased 10"x 6" x 3" loaf pan. My sugar and cinnamon. Sprinkle over top of unbaked loaf. Bake at 350° for 1 hour.

The Beaver Club's Famous Banana Bread

1 lb. bananas, peeled and very ripe

1 lb. sugar 1 lb. flour

4 eggs

1/2 c. oil 1 c. buttermilk 7 tsp. baking soda 1/4 tsp. salt

Preheat oven to 275° and place shelf in the middle. Line loaf pans with buttered parchment paper. Combine bananas, sugar, baking soda and blend at high speed with electric blender for 1 minute. Pour the mixture into a bowl and mix in the eggs and flour alternately. Mix in the oil and buttermilk and beat mixture for 2 min. or until smooth and well-blended. Pour the batter into prepared loaf tins and bake 2½ hrs. Yield: 2 loaves.

Banana Nut Bread

Leola Caudle

1½ c. sifted flour 2 tsp. baking powder ½ tsp. soda ½ tsp. salt ¼ c. shortening

1/2 c. sugar L egg L tsp. vanilla 1½ c. bananas, mashed 1¼ c. bran flakes ½ c. nuts

Grease a 9"x5"x3" loaf pan. Sift dry ingredients. Beat shortening and sugar till fluffy. Add egg and vanilla, beat well. Stir in bananas, bran flakes and nuts, only until blended. Add sifted dry ingredients. Mix well. Turn into loaf pan. Bake at 350° about 50 min. Cool on rack. Wrap in foil and store in cool, dry place for 24 hr. (Slices and tastes better.)

Beer Bread

Donna Kurst

3 c. self-rising flour 3 tbsp. sugar 1 12-oz. can beer

Combine above and my well. Pour into lightly greased loaf pan. Slit top with knife lengthwise about one inch deep. Bake at 350° for one hour. (After 30 min. of baking, rub top of bread with butter.) Delicious toasted the day after.

Blueberry Nut Bread Vicky Williams

1 pkg. blueberry muffin miy 1 egg 1/3 c. chopped nuts 1/2 c. water 3 tbsp. sugar plus 1 tbsp.

Preheat oven to 375° Grease and flour 9"x5"x3" pan. Empty blueberries into strainer; set aside to drain. Combine all but berries and mix. Fold in berries. Bake at 375° for 30-35 minutes.

Carrot Bread

Elaine Burns

²/₃ c. salad oil 1 c. sugar 2 eggs 1 ¹/₂ c. flour ¹/₂ tsp. soda 1 tsp. rutmeg 1/2 tsp. salt
1 1/2 c. finely grated carrots
1/2 to 1 c. pecans or
walnuts
3/4 c. raisins (optional)
1 tsp. cinnamon

Cream sugar and oil. Add eggs. Sift dry ingredients together and add to creamed mixture. Add carrots, pecans, and raisins. Mix thoroughly. Pour mixture into greased loaf pan and bake at 350° for 1 hour.

Cranberry-Banana Bread. Kay Tucker

2 c. fresh cranberries
1 c. sugar
1 c. water
1/3 c. shortening
2/3 c. 5 ugar

2 eggs

13/4 c. flour 2 tsp. soda 42 tsp. salt 44 tsp. baking powder 1 c. mashed bananas 42 c. coarsely chopped Walnuts

Combine cranberries, 1 c. sugar, and water; cook over medium heat about 5 min. or until cranberries begin to pop. Drain and set aside. Cream shortening; gradually add 3/3 c. sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each. Combine dry ingredients; add to creamed mixture alternately with banana, mixing well after each addition. Fold in cranberries and walnuts.

Line a greased 9"x5"x3" loaf pan with waxed paper. (Grease waxed paper.) Spoon batter into pan. Bake at 350° for 50-65 min. or until bread tests done. Cool 10 min.

in pan.

Irish Nut Chocolate Bread. Alice Walden

3 c. Bisquick
³/4 c. sugar
1 egg
1 ¹/4 c. orange juice

3/4 c. chopped nuts 1-60z.pkg.chocolate or butterscotch chips

My Bisquick and sugar. Combine egg and orange juice and add to Bisquick my. Beat by hand for 30 seconds. Stir in nuts and 3/4 c. chips. Turn into Well-greased loaf pan Sprinkle remaining chips on top. Bake 350° for 55-60 min. Cool before slicing.

Lemon Bread

3/4 c. margarine 1½ c. sugar 3 eggs 2½ c. sifted flour 1/4 tsp. salt Judi Osborne

1/4 tsp. baking soda 3/4 c. buttermilk grated rind /one lemon 3/4 c. chopped nuts

Preheat oven to 350°. Grease and flour loaf pan (9"x5"x3"). Cream margarine and sugar; beat in eggs. Sift dry ingredients together and add to above mixture, alternating with buttermilk. Mix well. Stir in grated lemon rind and puts. Pour into prepared loaf pan. Bake for one hr. and 20 min. Cool 15 min. in pan.

Glaze:

Unice of two lemons 34 c. sugar
While loaf is baking, prepare glaze by
heating lemon juice and dissolving sugar
in it. Let stand to allow sugar to dissolve.
After removing loaf from pan, pierce top
with cake tester in a number of places.
Spoon glaze over the top. Allow to cool to
room temperature before slicing thin.

Orange Bread

Tannny Rhodenhiser

Sift, then measure 3 c. flour. Re-sift into large bowl with 3 tsp. baking powder. Combine and add: 1 tbsp. grated orange rind, 1/2 to 3/4 c. sugar. (For cakelike result, use larger amt. of sugar) Combine and beat: 1 egg, 1 1/4 c. milk, 2 tbsp. melted shortening, 1/4 c. orange Juice.

Pour liquid mixture into bowl. Combine all ingredients with few strokes until barely blended. Bake at 350° for 50 min, in two well-greased loaf pans.

Pear Bread

3 c. flour 1 tsp. soda 14 tsp. baking powder 1 tsp. salt 1 tbsp. ground cinnamon 1 c. chopped pecans

Laura Amos

3/4 c. Vegetable oil 3 eggs, slightly beaten 2 c. sugar 2 c. peeled and grated pears 2 tsp. Vanilla

Combine first six ingredients; make well in center of mixture. Combine oil, eggs, sugar, pears and vanilla; add to dry ingredients, stirring just until moistened. Spoon into two well greased 8 1/2" x 4 1/2" x 3" loaf pans. Bake at 325° for one hr. and 15 min. Cool 10 min. before removing from pan.

Pumpkin Bread

Sift then measure: 3 c. flour 1 tsp. cinnamon

Into mixing bowl: 3 c. sugar

Linda Wheeler

1 tsp. nutmeg 1½ tsp. salt 2 tsp. soda

1 c. cooking oil

Cream well. Add 4 eggs, one at a time, beating after each. Add 1 cup of canned pumpkin. Add flour mixture alternately with 3 c. water. Pour into well-greased coffee cans and cook for one hr. at 350. (Loaf pans or 3 coffee cans may be used.)

Date - Nut Pumpkin Bread Diana Lorber

3½ c. flour 4 eggs 2½ c. sugar ½ c. shortening ½ c. water 1 (1 lb.) can pumpkin 2 tsp. soda 1½ tsp. salt ½ tsp. baking powder ½ tsp. cinnamon 1 tsp. cloves ½3 c. chopped nuts ½3 c. raisins ½3 c. chopped dates

Sift flour. Add soda, salt, and baking powder. Cream shortening and sugar. Add eggs, pumpkin and water. Gradually add the flour mixture to the egg mixture. Fold in dates, ruts and raisins. Pour in 2 or 3 well-greased loaf pans. Bake at 350° for 1 to 14 hrs.

Strawberry Bread

1 c. butter 1½ c. sugar 1 tsp. vanilla ½ tsp. lemon extract 4 eggs 3 c. flour

Charlotte Hoskins

1 tsp. salt 1 tsp. cream of tartar ½ tsp. soda 1 c. strawberry preserves ½ c. sour cream 1 c. walnuts or pecans

Cream butter and sugar. Add vanilla and lemon extract. Stir in eggs. Sift flour with salt, cream of tartar and baking soda. Combine preserves and sour cream. Add preserve mixture and creamed mixture alternately to dry ingredients. Stir in nuts. Bake in greased small loaf pans for 50 min. In 350° oven

Good served plain, toasted with butter or spread with cream cheese. Yield: 2 loaves.

Zucchini Bread. Carol Young

3 eggs
2 c. sugar
1 tbsp. cinnamon
1 c. vegetable oil
1 tsp. salt
1 tsp. salt
2 c. raw grated
1 tbsp. vanilla
3 c.flour
2 tsp. soda
1 tbsp. cinnamon
1 tsp. baking powder
2 c. raw grated
2 c. raw grated
2 c. ruts

Blend together eggs, oil, sugar and vanilla. Sift together and add to above myture: flour, salt, soda, cinnamon and baking powder. Add zucchini and nuts. Pour into two greased and floured 8"x4"x3" loaf pans. Bake at 350° for one hour.

Angel Biscuits

Mary Adams

5c. plain flour 3 tsp. baking powder 1 tsp. soda 2 tsp. salt 4 c. sugar 1 c. shortening 2 tbsp. warm water 1 pkg. dry yeast 2 c. huttermilk

Mix dry ingredients together. Cut shortening into dry ingredients. Dissolve yeast in warm water. Add dissolved yeast to buttermilk. Mix with flour mixture. Place in an airtight container and chill for at least 20 min. before rolling out. Will keep for 5 days in refrigerator. Cut biscuits, place on baking sheet and allow them to sit in a warm place for 10 min. before baking. Bake at 400° for 10 min. or until brown. (5 dozen)

French Croissants Meredith Slane

1/2 c. shortening 1/2 c. sugar 1 tsp. salt 2 eggs 1 c. scalded milk

1 pkg. yeast, dissolved in 1/2 c. warm water 3 c. flour, or enough to make dough nice to handle

Combine all of the above and roll dough out to no more than '4" thickness. Spread with butter or butter substitute. Fold like a box. Chill thoroughly. Roll out and spread with butter twice more, chilling each time. Do this five times.

After dough has been rolled and spread with butter and chilled for last time, roll again, but in squares, then in triangles, roll from long side of triangle to a point. Twist slightly and curve into a deep crescent. Brush each with sweet milk and egg white to brown nicely. Bake at 350°. Yield about 3 dozen. These are more successful when made the day before they are to be served. These may be frozen, but you should divide the dough into the portions wanted for each baking, before freezing.

Honey Whole Wheat Bread Mary Ashcraft

Combine in large bowl: 3 c. whole wheat flour 1/2 c. non-fat dry milk 1 tbsp. salt 2 pkgs. active dry yeast

Heat in saucepan over low heat until warm: 3 c. water, 1/2 c. honey, 2 tbsp. cooking oil.

Pour warm (not hot) liquid over flour myture. Blend at low speed 1 min, medium speed 2 min. By hand, stir in 1 c. more whole wheat flour and 4 to 4½ c. allpurpose flour. Knead on floured surface about 5 min. Place dough in greased bowl; cover, let rise until light and doubled (45-60 min.) Punch down; divide in half. Shape each half into a loaf by rolling the dough out into a 14×7 rectangle. Starting with the 7" side, roll like a jellyroll. Place in well-greased loaf pan. Cover loaves; let rise 30-45 min. until light and doubled. Bake at 375° for 40-45 min. Remove from pan. Cool before slicing.

Homemade Bread

Mary Adams

1 pkg. yeast
2 c. milk
3 tbsp. shortening, melted
1 tsp. salt
7 c. flour (may use part
whole wheat)

Dissolve yeast in lukewarm milk and let stand 10 min. without stirring. Mix together salt, sugar and egg. Pour this into yeast mixture. Now add 3 or 4 c. flour to yeast mixture and melted shortening. Beat well, then add remaining flour. Grease top of dough and let stand until double in size (about 1 hr.) Punch down and make into rolls or loaves. Let rise again, about one hour. Bake at 375° for 15 min.

Rolls

Charmel Farmer

1 pkg. yeast
1/2 c. warm water
1/2 c. shortening
1/4 c. sugar
1/2 c. boiling water

1 egg 3 c. flour 1/2 tsp. baking powder 1/4 tsp. soda 1 tsp. salt

Dissolve yeast in warm water. (ream together shortening and sugar. Add boiling water slowly and heat until creamy. Cool and add well-beaten egg. Then add yeast mixture. Add dry ingredients which have been sifted together. Beat well. Cover with foil and refrigerate overnight.

About 2 hrs. before serving, make into rolls and allow to rise for 2 hrs. Bake at 400° until brown.

Corn Bread

Louise Cribbs

2 c. self-rising corn meal mix 2 c. buttermilk

Zeggs 1/2 c. oil

Mix together corn meal mix, buttermilk, eggs and shortening. Bake in shallow pan for good browning at 425° for 45 minutes.

Hush Puppies

Anne Shelton

1 c. plain corn meal salt

1 beaten egg 1 tbsp. chopped onion

Mix salt with meal. Pour about ½ c. boiling water over meal to make mush, then quickly stir in egg. Drop by teaspoonful into hot grease and cook until golden brown.

South Carolina Hush Puppies_ Eva Dell Marsh

2 c. corn meal 1 tbsp. flour 6 tbsp. chopped onion 1/2 lb. shredded cheddar

1 tsp. soda 1 tsp. salt

1 beaten egg 1 ½ c. buttermilk

cheese

Mix all dry ingredients. Add chopped onion, cheese, then egg and milk. Stir well. Drop by spoonfuls into deep oil. When done, they will float. Makes about 6 servings.

Mom's Top-of-the-Stove Cornbread
Florence Rives ~ Stuckey Rives

3/4 c. corn meal
1 tsp. baking powder
1 tsp. salt
1/2 c. milk (roughly)

3/4 c. ready-mixed cornmeal
1/2 c. milk (roughly)
(to be really low-fat, use water instead of milk)

Miy together. Dough should be slightly on dry side, yet wet enough to stay in shape. Skillet or griddle pan should be lightly greased. When a few drops of water dance across griddle, pour mixture in pan in I large round. This should cook steadily (low on electric range). When "dryish" on top and brown underneath, (about 12 min.), wet a plate in hot water, set it on top of round. Place one hand on back of plate and turn griddle over. Add more oil, slide the unbrowned side onto griddle. Cook another 10-12 min. Serve hot. Great with vegetables.

"It took me 10 years to get Mrs. Rives to measure these ingredients so I could get a recipe. Then another 5 years to cook it so Jack would say it tastes like Mother's! My children love it,

and that makes the effort worthwhile."

Moist Cornbread

2 eggs, beaten 1 c. corn meal, (self-rising) ½ c. cooking oil

Canary Keams

1 c. sour cream 1 c. cream style corn (small can)

Mix together and pour in a greased layer cake pan. Bake in a 450° oven until brown.

Spoon Bread

Bootsie Kearns

1 c. corn meal

2 c. boiling water 1 c. milk

2 tsp. baking powder

1 tsp. salt 2 eggs

1 ½ thsp. bacon drippings or oil

Pour boiling water over corn meal and stir well. Heat grease in baking dish while making mix. Mix together in dish and bake at 350° about 45 min. — until firm in center.

Spoon Bread

Florence Rives_Stuckey Rives

1¹/₃ c. corn meal ¹/₃ c. sifted flour 1 tsp. soda ¹/₄ c. sugar ¹/₂ tsp. salt 2 eggs, beaten 1 c. sour milk 1 c. sweet milk 1 c. sweet milk (again) 2 tbsp. shortening

Combine dry ingredients. Sift twice. Combine eggs, sour milk, and 1 c. sweet milk. Add to cornmeal mixture. Melt shortening in a 9" frying pan. (cast iron). Pour in meal mixture. Pour over it 1 c. sweet milk. Do not stir. Bake at 350° for 50 min.

Salads

SALADS AND SALAD DRESSINGS

SALAD DRESSINGS	VEGETABLE SALADS	
Celery Seed 95	Artichoke-Broccoli,	
French, Mother's 95	Marinated	
Mayonnaise 95	Bean, Marinated	. 110
Poppy Seed 96	Beet	.110
Roquefort 96	Beet-Pineapple	.111
Rotisserie	Broccoli, Fresh	.111
Russian 97	Cauliflower	. 111
Sweet and Sour 97	Crunch Munch	.337
Thousand Island 98	Green Wonder	.112
Vinaigrette 97	Health Salad	. 112
CONGEALED SALADS	Lettuce, Smothered	
	Mushroom	
Apricot	Perfection	. 113
Black Sweet Cherry 99	Potato, Raymell's	
Blueberry	Sauerkraut	
Cherry Delight	7-Layer	
Congealed Cream Cheese100	Spinach and Grapefruit	
Congealed Salad18, 101	Spinach, Layered	
Cottage Cheese and	Tomato Aspic	
Peach Souffle101	Easy	
Granberry	Tangy	
Cranberry Delight 102	Tuna	
Cranberry, Frozen 26	Tomato Spoon	
Frozen Fruit	Vegetable, Marinated	
Grape103		
Lime103	MEAT, SEAFOOD AND	י
Orange	PASTA SALADS	
Pink Arctic Freeze104	Chicken	446
Prize Christmas100	Fruit	
Southern Heavenly Hash104	Hot	
Strawberry, Frozen 104	Mom's	
Sunshine	Supreme	
Tomato Aspic109	Crab with Avocado	
Easy109	Ham, Tropical	
Tangy110	Macaroni	
Waldorf Cider Mold105	Noodle, Cold	
FRUITS	Shrimp Mold	
Cantaloupe Pond Lilies 106	Shrimp Mold	
Curried	Taco Tuna	1 10
Fruit Bowl107		110
Fruit in Wine Sauce 108	Molded	
Grapefruit, Spinach and107	Cucumber	
Salads	Tomato Aspic	1 18
No Fuss107		

 Rocket
 .337

 Susan's
 .108

 Tropical
 .108

SALAD DRESSINGS

Celery Seed Dressing Nora Utley

43 c. vinegar
1 tsp. salt
1 c. salad oil
1 tsp. celery seed
1 tsp. grated onion
1 tsp. dry mustard
1 minced nuts

Chill vinegar and oil. Mix sugar, vinegar, mustard and salt in blender. Gradually add oil. Then add remaining ingredients. Serve with fresh fruit salad; especially good with grape fruit or Waldorf salad. Will keep, refrigerated, indefinitely.

Mother's French Dressing

Janet Cagle & Dorsay Howard

1 c. Wesson oil
1 c. sugar
2 tsp. salt
1/2 c. tarragon vinegar
2 tbsp. lemon juice
1 dash paprika

Shake vigorously and refrigerate.

Mayonnaise

1 egg 1½ tbsp. lemon juice 1½ tbsp. vinegar 1 tsp. sugar

Elsie McPherson

1/2 tsp. salt 1/2 tsp. dry mustard 1/2 tsp. paprika 2 c. oil

Combine first 7 ingredients and beat 1 min. at high speed. With beater at high speed, add teaspoons of oil for 2 min. Then add oil more rapidly in a steady stream, always pouring close to beaters. This takes about 4 more minutes.

poppy Seed Dressing

Jo Welch

1½ c. sugar 2 tsp. dry mustard 2 tsp. salt 2 c. salad oil 3 tbsp. poppy seeds

2/3 c. vinegar 3 tbsp. onion juice (put a cut-up onion in blender with vinegar and pulverize)

Mix sugar, mustard and salt. Add vinegar and onion juice; stir thoroughly. Then add oil, beating constantly. Continue beating until thick. Add poppy seeds last. Store in refrigerator. This is very good on fruit salads or green salads.

Roquefort Dressing

1 clove garlic

1/2 tsp. salt
11/4 oz. bleu cheese
11/4 oz. Roque fort cheese
6 tbsp. buttermilk

Mae Bingham dash worcestershire juice of 1 lemon 1/4 tsp. Accent 12 tbsp. mayonnaise dash tabasco

Finely chop garlic, sprinkle with salt. Mash cheese and add all ingredients.

Rotisserie Salad Dressing-Mary Walker

2 garlic cloves, finely chopped 1 c. mayonnaise 1/4 c. chili sauce 1/4 c. catsup 1 tsp. mustard 1/2 c. vegetable oil 1 tbsp. worcestershire 1 tsp. pepper dash tabasco juice and pulp of 1 finely grated onion 2 tbsp. water

Put all ingredients in blender and mix well. Keep well refrigerated. Serve on vegetable salad.

Russian Pressing

Elizabeth Dunbar

1 slice of onion ¹/4 c. sugar ¹/4 c. vinegar ¹/3 c. catsup

1 tsp. dry mustard 1 tbsp. worcestershire 1 c. Wesson oil or corn oil

Put the first six ingredients in food processor or blender. Gradually add oil; blend until thick. Refrigerate.

Sweet and Sour Pressing-Beverly Summer

1 c. sugar

1 tsp. salt

1 c. viulegar 1 thsp dru musta 1 tbsp. grated onion

I thsp. dry mustard I tsp. paprika 1 c. salad oil 3 tbsp. cold water

Mix in blender. Store in refrigerator.

Vinaigrette Salad Pressing

Meredith Slane

1 tsp. salt 1/4 tsp. paprika dash of pepper 6 tbsp. vegetable or olive oil

1 tbsp. tarragon vinegar 2 tbsp. cider vinegar 1 tbsp. chopped green pepper

1 tsp. finely chopped chives grated york of hard-

2 tbsp. finely chopped sweet pickles

boiled egg 1 small onion, chopped

1 tbsp. finely chopped parsley

Blend well. Serve on fresh or canned asparagus.

Thousand Island Dressing. Sue Bouldin

1/2 tsp. grated onion 1/2 c. mayonnaise 3 tbsp. catsup dash seasoned salt

2 tbsp. sweet pickle relish 1/2 hard-cooked egg, sieved

Combine all ingredients and chill Yield: 3/4 c.

CONGEALED SALADS

Apricot Salad

2 pkgs. orange jello
1 pkg. lemon jello
2 c. boiling water
1 can apricot nectar
1 med. can crushed
pineapple
1 can mandarin oranges
3 med. bananas, sliced

Phyllis Morgan

2 eggs, beaten juice of 1 lemon grate rind of 1 lemon 1/2 c. sugar 1 small carton whipping cream 1 small pkg. grated cheddar cheese

Add jello to boiling water, nectar and juice from pineapple and oranges. Bring to boil, stirring over medium heat. Let stand until cool. Then add fruits. Place in refrigerator to congeal.

To make custard, blend eggs, lemon juice, lemon rind and sugar over a double boiler. Let custard cool. Beat the whipping cream and add to the cooled custard. Spread mixture over the congealed salad. Before serving, sprinkle grated cheese over the top.

Blueberry Salad

2 (3 oz.) pkg. blackberry jello

2 c. boiling water

1 (15 oz.) can blueberries 1 (15 oz.) can crushed

pineapple

Laura Lowe

1 (80z) pkg. cream cheese

1/2 c. sugar

1/2 tsp. vanilla

1/2 c. pecans

1 c. sour cream

Dissolve jello in boiling water. Drain berries and pineapple. Measure liquid and add water to make one cup. Add to jello. Stir in drained blueberries and pineapple. Pour into 2 gt. flat dish and refrigerate until firm. Mix remaining ingredients and spread over congealed jello.

Black Sweet Cherry Salad

Meredith Slane

1 can pitted black cherries 1 c. cherry juice 1 pkg. red cherry jello 1 c. Pink Catawba

1 c. pecan halves (optional) 1/4 c. mayonnaise 1/3 c. whipped cream

Drain cherries and reserve juice. If necessary, add water to juice to make one cup. (For more flavor, add pineapple juice to cherry juice.) Bring to a boiling point, then add jello. Stir until dissolved. Arrange nuts in mold, then add cherries. Fill mold with jello and chill until congealed. Fold whipping cream into mayonnaise and serve as dressing.

Cherry Delight Salad - Canary Kearns

2 pkgs. cherry jello 1 (80z.) pkg. cream
2 c. boiling water cheese
1 can cherry pie filling 1 (80z.) carton sour
1 large can crushed cream
pineapple undrained 1/2 c. sugar
1/2 c. chopped nuts

Dissolve jello in boiling water. Add fruits. Pour into flat dish and congeal. Mix remaining ingredients and spread on jello.

Prize Christmas Salad - Sara Kester

1 pkg. raspberry jello
1 c. hot water
1/2 c. cold water
1 lb. can jellied
cranberry sauce
1 small orange, peeled,
diced ½ drained
1/2 c. pineapple
chunks, drained

Dissolve jello in hot water; add cold water. Then add fruits. Mix and pour into individual molds or one large mold.

Congealed Cream Cheese Salad

Susie Kirkman

1 (3 oz.) pkg. lemon jello 1 (8 4 oz.) can crushed 1 (3 oz.) pkg. lime jello pineapple 1 (4 oz.) pkg. whipped cream cheese

Dissolve jello in 2 scant cups of boiling water. Remove from heat and add 2 scant cups of cold water, part of which is drained pineapple juice. Add pineapple, mixing thoroughly. Congeal, then cover with cream cheese.

Congealed Salad

1 large can crushed pineapple
1 large can fruit cocktail
1 (80z.) pkg. cream cheese

Genny Poovey

1 pkg. orangepineapple jello 1/2 pt. whipping cream

Drain pineapple. Heat 1 c. juice. Dissolve jello, mix in cream cheese. Cool. Whip cream, then combine with fruit and cheese mixture. Refrigerate.

Cottage Cheese and Peach Souffle Salad

Evelyn Kallam

1 pkg. lemon flavored gelatin
1 c. hot water
1 c. cold water
1½ tbsp. lemon juice
½ c. mayonnaise
½ tsp. salt

dash pepper

3/4 c. cottage cheese

1 c. drained diced,
canned peaches

1/2 c. diced celery

1/4 c. chopped pecans

Dissolve gelatin in hot water. Add cold water, lemon juice, mayonnaise, salt and pepper. Blend well with rotary beater. Pour into refrigerator freezing tray. Quick-chill in freezer 15-20 min. or until firm about 1" from edge, but soft in center. Turn mixture into bowl and whip with rotary beater until fluffy. Fold in cottage cheese, peaches, celery and pecans, Pour into 1-qt. mold or individual molds. Chill until firm in refrigerator 30 to 60 min. Unmold and garnish with salad greens. Serve with additional mayonnaise, if desired. Makes 4 to 6 servings.

Cranberry Delight

1 can jellied cranberry sauce

1 c. pineapple chunks 1 c. small marshmallows

Mix together and chill.

Charmel Farmer

1 c. pecans.

1 c. sliced bananas

1 pint whipped cream

Cranberry Salad

2 large pkg. cherry jello 2 small cans crushed pineapple, drained

2 cans jellied cranberry sauce Susan Samuel

1 small pkg. lemon jello

1 (Boz.) pkg. cream cheese, softened 1/2 pt. whipping cream

Dissolve 1 box cherry jello in 1 cup hot water. Add 1 small can crushed pineapple and 1 can cranberry sauce. Stir well and put in 9"x13" dish as first layer. Congeal in refrigerator.

For middle layer, dissolve lemon jello in 1 c. not water. Add softened cream cheese and fold in whipped cream. Spread on top of first layer and congeal. Top layer is like first layer. The red-white-red salad is great for Thanksgiving and Christmas dinner. Makes at least 24 servings.

Frozen Fruit Salad

1 (8 oz.) pkg. cream cheese 3/4 c. sugar

1 (10 oz.) pkg. frozen strawberries

2 large bananas diced

Joanne Sechrest

1 (15½ oz.) can crushed pineapple, undrained 1½ c. broken pecaus 1 large carton

Cool Whip

Cream together cheese and sugar. Add remaining ingredients. Pour into large baking dish and freeze. Can also be frozen in a mold or in individual paper cups.

Grape Salad

2 (3 oz.) pkg. grape jello

2 c. boiling water

I can blueberry pie filling 1 medium can crushed pineapple, undrained

1 tsp. vanilla

Kay Tucker

1 (8 oz.) pkg.cream cheese

1 (80z.) carton sour cream

½ c. sugar

1 c. chopped pecans

Dissolve jello in boiling water. Add fruit. Mix by hand and refrigerate until jelled. Blend remaining ingredients in mixer. Spread on top of congealed jello. Can substitute strawberry jello and strawberry pie filling.

Lime Salad

1 pkg. lime jello 1 c. boiling water

I carton whipping cream 1/2 c. chopped pecans

Britt Tyson

1 sm. can crushed pineapple

1 c. pineapple juice 1 pkg. cream cheese, softened

Dissolve jello in water; add juice. Put in refrigerator to partly congeal. Add pineapple, cheese and pecans to partly congealed jello. Blend in whipped cream.

Orange Congealed Salad

Georgia Rasmussen

I large pkg. orange jello 1 small can frozen orange juice

1 medium can crushed pineapple, undrained

1 can mandarin oranges, drained 1 pkg. Dream Whip 1 pkg. Instant Lemon Jello Pudding

1 cup milk

My jello with 2 c. boiling water. Add frozen concentrate; mix well. Add fruits and congeal. Mix Dream Whip according to directions. Blend pudding with milk and fold in whipped cream. Spread on top of jello.

Pink Arctic Freeze Carrie Mae Braswell

1 (8 oz.) pkg. cream 1 can jellied cranberry cheese, softened sauce

2 tosp. sugar 1 can crushed pineapple 1 tsp. mayonnaise ½ c. chopped pecans ½ pt. heavy cream, whipped

Cream together cheese and sugar; stir in mayonnaise. Fold in cranberry sauce, pine-apple, nuts and then the whipped cream. Turn into a 9"x 5"x 3" loaf pan. Freeze until firm. Cut into slices.

Southern Heavenly Hash. Susan Gurley

I large bottle maraschino 2 cans fruit cockcherries, halved tail, well-drained

1 pkg. fresh strawberries, 3 apples, diced 2 (90z.) cartons of

3 bananas, diced Cool Whip raisins & grapes to taste

Combine in large bowl; chill.

Frozen Strawberry Salad

Charlotte Wagner

1 (8 oz.) pkg. cream cheese 1 pkg. frozen strawberries (large)
1/4 c. milk strawberries (large)
1/4 c. powdered sugar 1/2 tsp. vanilla
1 small can crushed 1/4 tsp. salt pineapple, undrained 1/2 c. chopped nuts
1 cup whipped cream

Cream together cheese and sugar. Add milk, vanilla and salt. Add remaining ingredients and blend, folding in whipped cream last. Freeze. Yield: 8"x8" dish=9 servings; 9"x12" dish=12 servings.

Sunshine Salad

June Safrit

1 (3 oz.) pkg. lemon jello

1/4 c. sugar

1 1/2 c. boiling water

1 (8 oz.) pkg. cream cheese, softened 2 tsp. lemon juice

1/2 c. orange juice I c. shredded carrots

1 c. crushed pineapple

Dissolve jello and sugar in boiling water. Add cheese and beat until smooth with an electric miner. Stir in juices. Jell until partially set. Add carrots and pineapple.

Waldorf Cider Mold Lois Markham

4 c. apple cider

2 (3 oz.) pkg. orange-pineapple gelatin

1 tsp. salt

2 tart medium apples

1/2 c. diced celery

1/2 c. broken walnuts

Bring to boil 2 c. cider. Add gelatin and salt; dissolve. Add remaining cider. Pour 1 c. of gelatin mixture into 5 c. mold. Chill both portions until partially set. Cut half of one apple (unpared) in thin wedges. Arrange wedges in gelatin following lines of mold. Chill until almost firm.

Meanwhile peel and dice remaining 11/2 apples. Fold diced apples, celery and walnuts into remaining gelatin. Spoon in mold. Chill until firm. Makes 8-10 servings.

FRUIT SALADS

Cantaloupe Pond Lilies-Sylvia Robinson cantaloupes melon balls

Draw deep-pointed V-shaped sections around the cantaloupe. Cut along these lines and gently pull melon apart. Cut the rind away from each petal, stopping at the base of each V. Pull this back gently. Serve with melon balls soaked in Orange Marmalade Sauce: 1/2 c. orange marmalade 11/2 c. hot water juce of 1 lemon

Blend thoroughly and chill. Serve over fruit.

Curried Fruit

Carol Welborn

1 large can peach halves or slices
1 large can pear halves or slices
1 large can pineapple slices
1 small jar maraschino cherries
1 (11b.) can apricots
1/2 c. butter
1 c. light brown sugar
4 tsp. curry powder

Drain fruit and place in baking dish. Melt butter; add sugar and curry powder. Spoon over fruit (sprinkle cherries on top). Bake uncovered at 325° for 45 min.

Refrigerate overnight. Reheat about 30 min. before serving. Sprinkle with sliced almonds if desired.

Fruit Bowl

Mary Mason

2 boxes instant vanilla pudding

2 cans mandarin oranges (drained)

2 cans chunk pineapple (drained)

I jar maraschino cherries (drained)

2 bananas, sliced

Mix liquid from pineapple and oranges with pudding. Pour over fruit, Refrigerate overnight. Before serving, slice bananas into mixture.

"No Fuss" Salad

Lucille Kline

I large can crushed pineapple, drained

I large box orange jello

2 c. small curd cottage cheese

1 (9 oz.) pkg. Dream Whip

Prepare Dream Whip according to package directions. Mix pineapple with dry jello, then blend in remaining ingredients. Pour into 9"x 13" dish. It sets quickly and no topping is needed.

Spinach and Grapefruit Salad

Elizabeth Mewborne

spinach grapefruit mandarin oranges avocado Kraft's Catalina Dressing pecans (optional)

Wash spinach. Mix with fresh grapefruit sections. Add mandarin oranges and avocado. Toss with Kraft's Catalina Dressing. Add pecans if desired.

Susan's Salad

Violet West

1 can mandarin oranges, drained 1 can pineapple chunks, drained

1 small can coconut

1 small carton cottage cheese

I large carton Cool Whip

1 small pkg. orange jello (use dry) dash of salt

Mix all ingredients. Cover and refrigerate 4-6 hours.

Tropical Salad

Kitty Coble

1 c. marshmallows

1 c. sour cream

1 c. mandarin oranges

1 c. pineapple tidbits, drained

1/2 c. shredded coconut

Mix marshmallows and sour cream. Add remaining ingredients. Refrigerate.

Fruit in Wine Sauce

Dot Kearns

1 stick margarine 1 c. cooking sherry 1 c. brown sugar 1 tbsp. cornstarch

Melt margarine; add sugar and sherry. Stir in cornstarch. Heat until slightly thickened. Combine with:

1 large can sliced peaches, drained 1 large can sliced pears, drained

1 can pineapple chunks, drained 1 can apricot halves, drained

1 jar spiced apple rings, drained & quartered

Serve warm. May be stored and reheated.

VEGETABLE SALADS

Marinated Artichoke-Broccoli Salad Shirley Cromwell

fresh or 2 pkgs. frozen broccoli, slightly cooked 1 can artichoke hearts, quartered

large can sliced mushrooms (or fresh)

Italian dressing quartered tomatoes

Marinate broccoli, artichokes and mushrooms in salad dressing. Add tomatoes before serving.

Tomato Aspic

Margaret Kearns

2 1/2 tbsp. unflavored gelatin

1/2 c. vinegar

1/3 c. sugar

1 tsp. salt

2 c. tomato juice

1/2 c. celery and green pepper, combined dash tabasco and onion juice

Dissolve gelatin in ½ c. cold water, then add a pint of cold water. Combine all ingredients and chill.

Easy Tomato Aspic - Mattie Ruth Idol

1 (16 oz.) can stewed tomatoes, chopped 1 (3 oz.) pkg. Royal lemon jello

Drain tomatoes and save liquid. Dissolve jello in hot tomato juice. Add tomatoes and pour into mold. Can add extra lemon juice or vinegar and 1/2 tsp. sugar.

Tangy Tomato Aspic-Eleanor Latimer

2 tbsp. unflavored gelatin

¹/₂ c. cold V-8 juice 3 ¹/₂ c. hot V-8 juice chopped celery

Lawry's salt, lemon juice, pepper and worcestershire to taste

sliced green stuffed olives

Soak gelatin in cold V-8. Heat remaining V-8 seasoned with Lawry's salt, lemon juice, pepper and worcestershire. Dissolve the cold mixture in the hot mixture. In molds, place several sliced olives and chopped celery hearts. Pour in aspic and chill.

Marinated Bean Salad-Evelyn Kallam

I can green beans I can yellow way beans

1 can red beans

I can garbanzo beans

1 med onion, thinly sliced

1/2-1 c. chopped celery 13/4 c. sugar 1 c. vinegar 1/2 c. bean juice 2 tbsp. salad oil

Drain beans; add onion and celery. Mix other ingredients. Bring to boil and pour over beans. Let stand 24 hrs.

Beet Salad

1 pkg. lemon jello L c. boiling water 3/4 c. beet juice 2 tbsp. vinegar 1 tbsp. lemon juice

Bea Huber

jello 4/2 tsp. salt
vater 2 tsp. grated onion or
ce 4/2 tsp. onion salt
ar 1 c. drained diced beets
n juice 3/4 c. chopped celery
1 tbsp. horseradish (optional)

Dissolve jello in water. Add next 5 ingredients. Let jell slightly, then add remaining ingredients. Refrigerate.

Beet-Pineapple Salad

Doris Cross

I (16 oz.) can beets, finely chopped

1/2 c. water & beet juice, combined

1/4 c. vinegar 2 tbsp. sugar 2 pkgs. raspberry jello 1 (20 oz.) can crushed pineapple

1/2'c. Chopped nuts (optional) 3 thsp. lemon juice

Heat beet juice, water, vinegar and sugar; dissolve jello into it. Remove from heat and add beets, pineapple, lemon juice and unts. Pour in 9"x12" dish or mold. Serves 12.

Fresh Broccoli Salad. Eva Dell Marsh

1 bunch fresh broccoli, washed & chopped

1/2 c. chopped sweet pickles

²/3 c. mayonnaise 2 tbsp. lemon juice

1 small onion (chopped)
2 bould eggs (chopped)
2 cucumbers(chopped)

Combine all ingredients.

Cauliflower Salad - Janet Williford

2 c. thinly sliced raw cauliflower 1/2 c. chopped pitted ripe olives 1/2 c. finely chopped pimento 3 tosp. chopped onions 1/3 c. chopped green pepper

Dressing:

4½ tbsp. salad oil 1½ tbsp. wine vinegar 1½ tbsp. lemon juice 14 tsp. salt dash of pepper

Mix dressing. Beat until blended. Pour over cauliflower. Refrigerate for at least 1 hr.

Green Wonder Salad

Jean Bowman

1 large can French style green beans

1 large can English peas

1 large can fancy Chinese vegetables (without meat)

1 can water chestruits, thinly sliced

sliced, separated into rings.

cetery

1 c. sugar

3/4 c. cider vinegar

1/2 c. thinly sliced

1 med onion thinly

1 tsp. salt

pepper to taste

Drain and discard liquid from canned vegetables. My all ingredients in a large bowl. Cover and refrigerate overnight.

Health Salad

2 envelopes unflavored gelatin 4 tbsp. vinegar 1½ c. mayonnaise

4 tbsp. sugar 1/2 tsp. salt

Hattie Zimmerman

2 c. cabbage 2 c. celery

5 large carrots

I large green pepper

2 small onions

Finely chop all vegetables. Dissolve gelatin in vinegar. Let set 5 min:, then let set over hot water until it reaches liquid stage. Add mayonnaise, sugar and salt. Stir in vegetables and mix well. Will make one dozen 1/2 c. molds.

Smothered lettuce

Fresh spring lettuce 3 young green omons 1 tsp. sugar

Evelyn Byrum

salt to taste 2 thsp. vinegar 5 slices bacon

Chop enough lettuce to fill bowl. Add finely chopped onions and onion tops, then sprinkle with sugar and salt. Pour over vinegar. Fry bacon crisply. Crumble over lettuce. Pour hot bacon grease over all; serve immediately.

Mushroom Salad

Sylvia Robinson

1 lb. fresh, white mushrooms juice of two lemons 1/4 tsp. each salt and pepper 3 tbsp. chopped parsley 3 tbsp. vegetable oil 1 garlic clove, peeled, crushed, and chopped

Wash and dry mushrooms; cut into thin slices. Put in a bowl and drizzle with the lemon juice and season with the salt and pepper. Add oil and toss lightly. Sprinkle with chopped parsley and garlic. This serves four nicely. Any left-overs are easily used in other dishes.

Perfection Salad

2 tbsp. unflavored gelatin ½ c cold water ½ c. vinegar juice of 1 lemon 2 c. boiling water 1 tsp. grated onion

Annie Mae Powell

1/2 c. sugar 1 tsp. salt 1 1/2 c. diced celery 1 1/2 c. shredded cabbage 3 pimentos (chopped) stuffed green olives

My gelatin and cold water. When water is all absorbed, add boiling water, sugar and salt. Stir until dissolved. Add chopped vegetables and pour into molds. Makes 15 small or 12 large servings.

Sauerkraut Salad

Combine:

2 (1 lb.) cans shredded kraut (wash e drain)

1 c. chopped celery

1 c. chopped green pepper

Violet West

8 oz. chopped pimentos 5 oz. chopped water chestnuts

1 c. chopped onion

Heat:

²/₃ c. vinegar ¹/₃ c. oil

1/3 c. water 1 1/2 c. sugar

Heat but do not boil. Pour over kraut mixture. Refrigerate. Will keep for 3 weeks or longer.

Raymell's Potato Salad Carolyn Cook

4-6 potatoes, boiled & skinned 44 c. salad oil 1/4 c. vinegar 1 med.onion, chopped 2 1/2 tsp. salt 1/3 tsp. pepper 3/4 c. mayonnaise 1/4 c. sour cream 2 or 3 sliced, hardboiled eggs 1 c. chopped celery

Marinate potatoes in mixture of oil, vinegar, onion, salt and pepper for at least 4 hours. Add mayonnaise, sour cream, eggs, celery. Chill.

7-Layer Salad

Mae Bingham

In 9"x 13" dish:

1 st layer - chopped lettuce 2nd layer - chopped celery

3rd layer-chopped green pepper

4th layer - chopped radishes

5th layer - sliced thin, separated purple onion

6th layer - sliced water chestnuts, drained 7th layer - canned green peas, drained Miv 1 pt. Hellman's mayo., 2 tbsp. sugar, 1c. grated cheddar & 13 slices crumbled bacon. Spread over layers. Cover & refrigerate 12 hrs.

Layered Spinach Salad. Vicki Kendall

1 lb. fresh spinach, torn I tsp. sugar salt & pepper to taste 1 lb. bacon, fried and crumbled

1 can green peas, drained 1 onion, chopped 2 stalks celery, chopped 1/2 c. mayonnaise 1/2 c. salad dressing

6 boiled eggs, chopped 1/2 c. grated cheddar and/or Swiss cheese

Place spinach in bottom of large glass bowl. Sprinkle with salt & pepper, sugar and bacon. Next add eggs, a little more salt & pepper. Add peas, onion and celery. Spread mayonnaise and salad dressing over all. Sprinkle with cheese. Chill overnight, Serves 10-12.

Tomato Spoon Salad

2 (16 oz.) cans whole tomatoes 1/2 c. chopped onion 1/2 c. chopped green pepper

3/4 c. chopped celery

1/4 c. sugar

Irma Price

6 tbsp. Vinegar 2 tsp. mustard seeds l tsp. salt dash pepper

Drain tomatoes and cut up. Add onion, green pepper and celery Combine other ingredients and stir into tomato myture. Chill several hours. Serves 6 to 8.

Marinated Vegetable Salad. Eva Dell Marsh

Combine:

4 stalks diced celery 1 can French-style green beans, drained 1 green pepper, chopped I can green peas, drained 1 large onion, chopped 1 sm. jar chopped pimento ½ c. pecans, chopped 1/3 c. oil, I c. vinegar, 1 c. sugar, 1 tsp. salt, 1/4 tsp. paprika. Pour over vegetables & chill 24 hrs.

MEAT and PASTA SALADS Mom's Chicken Salad Vicki Reddick

4 c. cubed cooked chicken

1 c. chopped celery

1 c. halved seedless green grapes

I pkg. slivered almonds (toasted in 350° oven) 1 tsp. salt 1/4 tsp. pepper 3/4 c. mayonnaise

1/4 c. sour cream

Combine first 4 ingredients. Sprinkle salt and pepper over mixture. Add mayonnaise and sour cream. Chill well.

Chicken Salad with Fruit Pat High

2-3 c. boned chicken 1 tbsp. minced onion

1 c. chopped celery 2 tbsp. lemon juice

1 tsp. salt

Mix above and chill. Before serving, stir in: ¹/₃ c. mayonnaise 1 can drained 1 c. seedless white grapes mandarin oranges 1/2 c. toasted slivered almonds

Toss and serve on lettuce leaves.

Hot Chicken Salad Crystal Risch

2 c. chicken, chopped 2 c. celery, chopped

1/2 c. toasted almonds 1/2 tsp. salt

2 tsp. grated onion

1/4 c. chopped sweet pickles

1 c. mayonnaise 1 c. grated cheese

1 c. crushed potato chups

Combine all ingredients except cheese and potato chips. Place in casserole; sprinkle cheese and chips on top. Bake at 400° for 15 or 20 minutes until heated through. Serves 6.

Chicken Salad Supreme - Laura Amos

6 whole chicken breasts. cooked and chopped 2 hard-cooked eggs, chopped 2 c. salad cubes or pickle relish 1/2 c. finely chopped onion

1 c. mayonnaise 2 tbsp. prepared mustard

1 tbsp. celery seed 1 tsp. whole oregano 1 tsp. hot sauce 1/2 tsp. salt 1/2 tsp. paprika 1/4 tsp. pepper dash of cayenne lettuce leaves

Combine first 4 ingredients in a bowl. Blend mayonnaise and seasoning, stirring until well-blended; add to chicken mixture, mixing well. Chill. Serve on lettuce leaves. Garnish with carrot curls and wedges of hard-cooked eggs, if desired. Yield: 8 servings

Shrimp Mold Salad Linda Etheridge

1 can tomato soup 3 (3 oz.) pkg. cream cheese 1 envelope unflavored gelatin 1/2 c. cold water 3 (71/2 oz.) cans shrimp, drained & chopped

1 small onion, finely chopped or grated 1/2 c. chopped celery I c. mayonnaise I tsp. lemon juice salt, pepper, and garlic salt

Heat soup; melt cream cheese into soup. Blend well, using miver. Dissolve gelatin in cold water and add to soup mixture, mixing well. Cool for 30 min. Add remaining ingredients. Grease a mold lightly with oil. Pour in mixture and refrigerate until firm. May have to dip in hot water to release. Can also use as an appetizer - serves 40 as a spread.

Macaroni Salad

2 c. boiled macaroni 3 sweet pickles, finely chopped 2 tbsp. pimentos, chopped

2 tbsp. pimentos, chopped 1 small onion, chopped Eva Dell Marsh

3/4 c. celery, chopped 1 green pepper, chopped 2 hard-boiled eggs, chopped

Mix with mayonnaise and sprinkle with salt & pepper.

Cold Noodle Salad

8 oz. spaghettini (or oriental noodles like Ramen) 4 tbsp. oil, separated 2 cloves garlic, minced 1/4 tsp. pepper

Harriet Mattes

1 small onion, minced 1/4 c. soy sauce 2 tbsp. vinegar 1 tsp. sugar

Cook spaghettini; rinse, drain and toss with 1 tbsp. oil. Heat remaining oil, garlic and onion over high heat for 30 sec. Add remaining ingredients. Pour over noodles; chill 2 hrs.

Taco Salad

1 lb. ground beef, browned and drained 1/4 c. water 1 pkg. Taco seasoning 1 small head lettuce, shredded 3/4 bottle French dressing (less if desired)

Susan Gurley

1/2 pkg. Doritos, crushed 8 oz. shredded cheddar cheese 1 can kidney beans (optional) 1 small green pepper,

dressing chopped (optional) ed) 1 small onion, chopped 1 small tomato, chopped

Combine beef, water and taco seasoning; heat. Mix all ingredients together. You may want to put tabasco sauce on individual servings.

Molded Tuna Salad

Anne Shelton

1 small pkg. lemon jello 1/2 c. boiling water

I can tuna, drained and flaked

2 thsp. chopped green pepper

2 tbsp. chopped celery 1 tbsp. chopped onion 1 can chicken gumbo 50up

½ c. whipped cream ½ c. mayonnaise

Dissolve gelatin in hot water. Fold in remaining ingredients. Pour into greased molds and chill until set. Yield: 8-10 servings.

Tuna Cucumber Salad Anne Shelton

1 (12 oz.) can tuna, drained and flaked 1 c. diced cucumber

1 c. diced celery

2 tsp. grated onion 3 tbsp. French dressing 1/2 c. mayonnaise

Mix together and serve on lettuce. If desired, sliced olives or hard-boiled eggs may be added. Yield: 4-6 servings.

Tuna-Tomato Aspic

Betty Thacker

2 tbsp. unflavored gelatin '4 c. water 2 c. hot tomato juice 1 tsp. sait 1 tsp. sugar 1 tsp. lemon juice 1 c. chopped celery 1 (70z.) can tuna, flaked hard-boiled eggs

Dissolve gelatin in water. Stir in hot tomato juice until well-mixed with gelatin. Add salt, sugar and lemon juice. Refrigerate until slightly set.

Fold in chopped celery and flaked tuna. Leave in same dish or put in individual molds. Chill until firm. Serve on lettuce leaves. Garnish with egg slices.

Tropical Ham Salad Carolyn Cook

1 medium head lettuce

2 c. julienned ham

2 large oranges, sectioned & drained

2 large pink grapefruit, sectioned & drained

2^{1/2} c. pineapple chunks, drained

1 c. pitted ripe olives, sliced

1 c. celery, sliced 1 avocado, sliced orange juice

Tear lettuce into bite-sized pieces into serving bowl. Add ham, fruit, olives and celery. Top with avocados which have been brushed with orange juice. Drizzle with

Honey Dressing:

1/4 c. sugar 1 tsp. dry mustard 1 tsp. paprika 1 tsp. celery seed

1 tsp. celery seed 1/4 tsp. salt

1/3 c. honey 1/3 c. Vinegar 1 tbsp. lemon juice 1 tsp. onion, grated

1 c. salad oil

In mixing bowl, blender, or food processor, combine first 5 ingredients. Add next 4. Very slowly, pour in salad oil while beating constantly. Serves eight.

Shrimp Salad

2 c. boiled shrimp,
peeled & chopped
3 c. cooked elbow macaroni
1½ c. diced celery
1½ c. diced, peeled, seeded
cucumbers

Judy Hustrulid

3/4 c. mayonnaise 2 tbsp. dried parsley 2 tbsp. chopped pimento dash of onion powder dash of pepper 1 tsp. salt, or to taste

Mix together and chill well.

Vegetables

VEGETABLES

APPLES Casserole 123 Fried 123 Tomato Casserole 123 ASPARAGUS Au Gratin 124	EGGPLANT Au Gratin
Casserole	ONIONS Buttered
BEANS Barbecue	Broccoli Bake
BRUSSEL SPROUTS Chestnuts and	Meatless
CABBAGE, Steamed 130 CARROTS Brown Sugar 130 Casserole 131 Cinnamon 132 Copper Pennies 131 Dilled 132 Loaf Surprise 24 Mustard 131	Celery Casserole
CAULIFLOWER with Water Chestnuts, Chinese132	Holiday
CELERY Spinach Casserole	Williamsburg
CORN Chowder	ZUCCHINI Boats 146 Casserole 146 Corn Bake 134

Fried Apples

4 apples (winesap) 2 tosp. butter Evelyn Byrum

1/2 c. sugar

Wash apples, cut in halves, and in half-inch wedge-shaped slices. Heat butter in frying pan; add apples; cover and cook slowly for 5 to 10 min. Add sugar and cook until soft and transparent, stirring only occasionally. Serve hot.

Apple Casserole

6 apples (large) 2 c. sugar 1 c. orange juice Annie Mae Powell

2 tbsp. grated orange peel 1 tsp. grated lemon peel 1/3 stick butter or oleo

Peel and quarter apples. Stew all ingredients together on stove for a few minutes stirring constantly until butter melts, juice and sugar combine. Bake in a casserole at 400° for 30 min. Turn gently with fork and reduce heat to 300° Bake 30 more minutes.

Apple & Tomato Casserole Claryce Norman

1 - No. 2 can apples (or fresh apples)

1-No. 2 can tomatoes (or fresh tomatoes)

1/8 lb. margarine 1/2 tsp. salt 1/4 tsp. nutmeg 3 slices bread - toast and make crumbs 1/2 C. 5ugar

Grease casserole. Place layer of apples, then layer of tomatoes (without too much juice). Sprinkle sugar, salt and nutmeg. Cover with layer of crumbs and dot with margarine. Repeat layers with crumbs on top. Bake at 350° for 45 min.

Asparagus Casserole

Anne Shelton

1 can mushroom soup 1 can asparagus tips

3 chopped, boiled eggs bread crumbs

1 cup sharp cheese, chopped by salt & pepper to taste

Grease baking dish with butter. Put in one layer of asparagus and one layer cheese, pepper and salt. Chop eggs and put on top. Pour soup over the top of all. Cover with bread crumbs and bake 30-40 min. at 350°, 5erves 6-8.

Asparagus Souffle

Mae Bingham

1 can drained asparagus, mashed

1 scant c. mayo 1 can mushroom 504D

1 c. grated sharp cheese 4 eggs

Mix in mixer-put in casserole. Bake at 350° for 45-60 min.

Asparagus Au Gratin Mary Mason

1 #2 can asparagus 2 tbsp. butter 2 tbsp. flour 1/2 tsp. salt

Reserve liquid from asparagus, add enough milk to make 1½ c.

1 c. grated cheddar cheese 4 hard-boiled eggs, sliced paprika ½ c. soft bread crumbs

Melt butter and blend in flour and salt. Add liquid and cook until thickened. Remove from heat. Add cheese and stir until melted. Alternate layers of eggs, asparagus, and cheese sauce. Cover with bread crumbs in greased casserole. Sprinkle with paprika. Serves 4.

Asparagus with Mushrooms Vicki Reddick

4 small green onions, chopped

2 c. sliced fresh mushrooms

6 tbsp. butter or margarine

3 lbs. fresh asparagus, cooked; or 2 (1-lb.) cans, drained; or 2 (10-oz.) packages, frozen salt to taste

Sauté onions and mushrooms in butter until tender but not brown. Add salt to taste. Spoon over hot, cooked asparagus that have been well drained. 8 servings.

Asparagus Casserole Superb. Evelyn Kallam

3 eggs 2 cans (14½0z.each) asparagus spears 1 can (80z.) water

chestnuts ½ c. milk 6 tbsp. flour 1/2 tsp. salt 1/4 tsp. pepper 1/4 c. butter 1 c. grated extra

1 c. grated extra sharp cheddar cheese 2 tbsp. diced pimiento ²/₃ c. fresh bread crumbs

Hard cook eggs. Peel and slice. Drain asparagus and water chestnuts. Measure 1/2 c. liquid. Shake together milk and flour until smooth. Combine with vegetable liquid, butter, seasonings and cheese. Cook over low heat, stirring constantly, until thickened. Add pinniento. Place asparagus in buttered oblong shallow casserole. Top with thinly sliced water chestnuts, then cover with egg slices. Pour sauce over all. Sprinkle lightly with crumbs. Bake in moderate oven at 375° for 30 min. or until top is lightly browned and sauce is bubbly. 8 to 10 servings.

Pork & Beans

2 (1 lb.) cans pork & beans

1/3 c. onions, finely chopped
(or spring onions)

1/4 c. light molasses
3 tbsp. pickle relish
Toz. ginger ale

Evelyn Kallam

4 tbsp. Worcestershire 2 tsp. prepared nustard 1/4 tsp. pepper 1(202.) sliced nushrooms(opt.)

Combine all ingredients. Place in oven and bake at 325° for 2 hrs.

Barbecue Beans

2 cans Navy beans 1 can red kidney beans 1 can green lima beans 1 large can pork! beans 4 large onions, sliced

Evelyn Fowler

8 strips bacon 1 c. vinegar 1 c. brown sugar 1 tbsp. dry mustard

Fry bacon crisp. Crumble and set aside. Braise onions in about half of the bacon grease until tender not browned. Mix drained beans, onions, crumbled bacon and all seasonings. Cook in slow cooker or crock pot on low heat for 1 hour.

Green Bean Casserole Margaret Hart

2 pkgs. frozen Frenchstyle green beans(cooked) 1 can bean sprouts 1 can water chestnuts 1/4 c. sautéed onions

1 can mushroom soup 1 can cream chicken " 1 c. grated cheese 1 can French-fried onions

Combine first seven ingredients. Place in casserole and heat at 350° until bubbly. Place French fried onions on top last 5 minutes of cooking.

Sweet & Sour Green Beans. Margaret Hart

2 pkgs. frozen French beans-cooked 15 min. 1 large onion, sliced thin

Combine and bring to a boil:

 $1^{1/3}$ C. Vinegar $1^{1/3}$ C. Sugar 3 thsp. salad²/₃ c. water 3 tbsp. salad oil 1/2 tsp. pepper 1/2 tsp. salt

Arrange beans & onions in alternate layers in jar. Pour dressing mixture over. Cool and refrigerate overnight. (Good for summer picnics or buffet suppers.)

Swiss Green Beans

1 pkg. French-style 1/4 tsp. pepper 2 tosp. grated onion green beans 1 c. grated Swiss cheese I tosp. margarine 1 (80z.) carton sour cream 1 tbsp. flour 3/4 c. or one individual 1/2 tsp. salt pkg. crushed corn flakes 1/2 tsp. sugar

Melt butter in double boiler. Stir in all ingredients but corn flakes. Stir cream sauce until bubbly. Meanwhile, cook beans as directed on pkg. Drain beans & combine with sauce. Pour in well-greased baking dish, sprinkle crushed corn-flakes on top and dot with a good amount of margarine. Bake at 350° for 20 min. Serves 4. Easy to double. Can be made ahead & frozen. (Omit corn flakes until ready to bake)

Rice & Broccoli Casserole. Janet Williford

1 c. instant rice
1/2 c. water
1/2 c. chopped celery
1/2 c. chopped onion
1 pkg. frozen chopped
broccoli

1 (8 oz.) can mushrooms, drained 1 can cream of mushroom soup 1 (8 oz.) jar processed cheese spread

Preheat oven to 350? Cook the first 5 ingredients together. Add half of drained mushrooms. Place niviture into greased casserole. Melt cheese in soup; pour over top of casserole. Stira little to let soup seep down into rice, Place remaining mushrooms on top. Bake for 30 minutes at 325°-350°. Similar recipes were also submitted by Stuckey Rives and Suellen Ryan. Variation: Claryce Norman suggests adding 1 can of chopped water chesthirts.

Broccoli & Cheese Quiche Anna Rives

10 oz.pkg. frozen, chopped broccoli 1/4 tsp. salt ground pepper 1 tsp. horseradish 4 tbsp. sour cream 1/2 c. grated Swiss cheese 3 tbsp. Parmesan

Cook and drain broccoli. Add salt and pepper, horseradish and sour cream. Spread this mixture over uncooked pie shell. Sprinkle with Swiss & Parmesan. Cover with custard. Bake at 375° for 40 min.

Custard: 4 eggs, beaten 3/4 c. milk 3/4 c. whipping cream

2 tbsp. melted butter 1 tbsp. flour salt, pepper, nutmeg, cayenne to taste

Potato-Broccoli Bake Vicki Reddick

2 thsp. butter or oleo

2 tbsp. flour I tsp. salt

1/8 tsp. pepper

1/8 tsp. nutmea

2 c. milk

1 (3 oz.) pleg. cream cheese, cubed

1/2 c. (2 oz.) shredded Swiss cheese

4 c. (16 oz.) frozen, loose-packed hash brown potatoes, thawed

1 (10 oz.) pkg. frozen chopped broccoli, cooked and drained

1/4 c. fine, dry bread crumbs, 1 tosp. melted butter

Met 2 tosp. butter; blend in flour and seasonings. Add milk. Cook and stir until bubbly. Add cheeses, stirring until melted. Stir in potatoes. Put half the mixture into 10"x6"x2" baking dish. Top with broccoli. Spoon remaining mixture over. Cover. Bake at 350° for 35 min. Mix crumbs and remaining butter. Sprinkle around edges. Bake, uncovered, 10-15 min.

Broccoli Casserole

Beverly Sumner

3 boxes frozen, chopped broccoli 1 c. ttellman's mayonnaise 1 c. cream of chicken soup

1/4 - 1/2 tsp. curry powder

Cook & drain broccoli. Mix all above ingredients and bake at 350° for 30 min.

Chestnuts & Brussel Sprouts

3 (10 oz.) pkgs. frozen
Brussel sprouts

1/4 c. butter

1/4 c. flour

1 c. chicken broth 1 c. light cream 1 c. grated cheese 1 (11 oz) can chestruts (drained) 5 alt

white pepper

Cook Brussel sprouts in salted boiling water until tender. In a saucepan, melt butter and stir in flour. Gradually stir in chicken broth and cream — Cook over low heat, stirring until mixture thickens. Add cheese and stir until cheese melts. Fold in sprouts and water chestnuts and heat. Season with salt and pepper to taste and serve piping hot. Makes 6-8 servings.

Steamed Cabbage

4 c. cabbage salt to taste

Canary Kearns

2 tbsp. corn oil 3 tbsp. water

Cut cabbage as you would for slaw. Pour oil in large saucepan. Cover and turn heat to medium high. When hot, add cabbage and stir well. Add water and cover. When full steam, lower heat and let steam 10-15 min. Add salt and serve.

Brown Sugar Carrots

3 medium carrots, scraped and sliced 1 small onion, thinly chopped 1 thsp. butter Evelyn Byrum

1 tbsp. brown sugar 1 tbsp. parsley

Place carrots in pan with melted butter, onion, salt and sugar. Cover closely & simmer over very low heat for 20 to 25 min.

Mustard Carrots

1 pkg. small whole carrots, or fresh carrots, cut in 2" lengths 1/2 c. butter

2 tbsp. brown sugar

L tosp. brown sugar

Laura Amos

2 tsp. dry mustard dash tabasco (opt.) ½ tsp. salt pepper to taste

Clean carrots and cook in salted water until barely tender. Set aside Mix all other ingredients and heat Just before serving, reheat with carrots until piping hot. Serves 8.

Copper Pennies

2 cans sliced carrots 1 onion, cut in rings 1 med. green pepper, cut in rings Violet West

3/4 c. sugar 3/4 c. vinegar 1/2 c. oil 1 can tomato soup

Heat, but do not boil_sugar, vinegar, oil, soup. Cool and pour over carrots. Refrigerate, covered. Will keep several weeks.

Carrot Casserole

2 c. cooked carrots (mashed) ½ tsp. baking powder 3 tbsp. flour ¾ c. sugar

Mary Lib Joyce

1/4 tsp. salt 1/4 tsp. cinnamon 1/2 stick butter 2 well-beaten eggs

Mix all dry ingredients, add carrots and use pastry cutter to mix together well; add butter and cut in with pastry cutter. Add well-beaten eggs last. Mix well and pour in buttered casserole. No cover: Bake at 400° for 15 min. reduce to 350° for 45 min.

Dilled Carrots Lo

Louise Hutchinson

Wash and cook whole for about 10 min. 6 or 7 carrots. Cool and peel carrots. Cut into sticks or wedges. Boil together for 5 min:

1/2 c. vinegar
1 tosp. dill seed
1 c. sugar
1 tsp. salt

Pour above over carrots. Chill. Keeps well in refrigerator.

Cinnamon Carrots

Vicki Shipman

8 large carrots, cut in 2 tbsp. dry sherry strips (or canned carrots) (optional)

1/4 c. melted butter, unsalted 1/4-1/2 tsp. cinnamon salt to taste

Cook carrots until tender. Melt butter, add carrots and parsley. Toss to mix well. Cook until heated through. Sprinkle with sherry (if desired), cinnamon, salt i pepper. Cook, stirring gently. Remove from heat when tender. Serve immediately. Serves 6-8.

Chinese Cauliflower with Water Chestnuts

1 med. cauliflower
1 jar sliced mushrooms
(save liquid)
2 tbsp. soy sauce
4 water chestnuts, quartered
1 tsp. sherry
2 tbsp. oil
2 c.chicken bouillon
2 tbsp. cornflour
2 tbsp. soy sauce
A few drops of
sesame oil (opt.)

Divide cauliflower into flowerets & put in boiling water for 5 min. Drain well. Heat oil and fry mushrooms. Add chestnuts and mushroom water, stock, sherry, soy sauce, flour and oil. Simmer 3 min. Add cauliflower. Heat & serve, Serves 4.

Surprise Casserole

Hulda Whitely

2 c. celery 1 (80z.) can water chestnuts

1 (11 oz.) can cream of chicken soup

1/2 c. margarine

1/2 c. slivered almonds

30-36 Ritz crackers, crumbled

Boil celery in salt water about 7 min. Drain and add sliced chestnuts and soup, Place in greased casserole II"x7:" Sauté crumbled crackers and almonds in melted margarine and sprinkle over top of casserole. Bake at 325° for 35 min, Serves 4.

Cheese Souffle

Margaret Kearns

4 tbsp. butter 4 tbsp. flour 1 c. milk

1 tsp. salt 1/8 tsp. paprika 4 eggs, separated

42 c. grated cheese

Melt butter and stir in flour. Gradually add milk and cook about 5 min., stirring constantly until minture thickens. Add cheese and seasoning, stirring until melted; remove from heat. Add beaten yolks and fold in stiffly beaten whites. Bake in pan of hot water at 350° for 50 or 60 min.

Corn Pudding

Annie Laurie Kluttz

3 egg 5 1/4 c. + 2 tbsp. sugar 1 1/2 tbsp. flour I can creamed corn

1 c. + 2 tbsp. milk 3/4 stick butter or margarine. 1/2 small jar pimientos Beat eggs well. Cream together with sugar and flour. Melt butter. Add corn and butter to above mixture. Bake in buttered 8"x8" pyrex

dish. Bake at 425° for 20-30 min.

Corn-Zucchini Bake

Scottie Tucker

1 lb. zucchini, cut into ½ inch slices
¼ c. chopped onion
1 tbsp. butter or oleo
2 c. cooked, fresh corn
2 eggs, beaten
1 c. (¼ lb.) 5 hredded
Swiss cheese

1/4-1/2 tsp. salt
1/4 c. bread crumbs
2 tbsp. grated farmesan
1 tbsp. melted butter
or oleo
cherry tomatoes
parsley

Cook zucchini in a small amount of water until tender; drain and mash. Saute onion in 1 tbsp. butter until tender. Combine zucchini, onion, corn, eggs, Swiss cheese, and salt; mix well. Pour mixture into a greased 1 quart casserole. Combine breadcrumbs, Parmesan cheese, and melted butter—sprinkle over zucchini mixture. Bake at 350° for 40 min. Garnish with cherry tomatoes and parsley. Serves 6.

Corn Chowder

1/2 lb. salt pork
1 large omon, chopped
2 med. sized potatoes,
cubed
2 c. chicken broth
1 tsp. salt

Hulda Whitely

1½ c.corn - fresh or frozen ½ tsp. pepper 2 c. light cream (half ¿half)

Souk the pork in a bowl of boiling water for 5 min. Drain. Cut into 1"x '4" strips. Cook the pork in a kettle until crisp. Remove i reserve. In the fat, saute the onion until tender. Add potatoes and broth. Cover and simmer until potatoes are barely tender. Add the corn, salt and pepper, and cook 5 more minutes. Stir in cream and heat to boiling. Sprinkle top with the reserved pork.

Mexican Corn Bread

Nancy Lyles

1 c. cornmeal-yellow or white

1 can cream style corn 3/4 c. milk

1/2 c. oil

1 tsp. soda

1 tsp. salt

1 c. grated cheese

1 can chopped green chilis—seeds out 3 beaten eggs

Bake at 375° for 1 hr., uncovered. Serves 6 to 8. Good instead of baked potatoes.

Eggplant Au Gratin

1 Charlotte Hoskins

1 med. eggplant 1 bowl of salted water olive oil to fry in 1 egg + 1 yolk 1/4 c. milk

1/4 tsp. nutmeg 1/4 tsp. seasoned salt 1/4 c. Parmesan 1/2 c. tomato sauce 1/4 c. grated Swiss cheese

Peel eggplant and slice thin. Put in salted water and soak 10 min. Remove and pat dry. Fry eggplant until brown on both sides. Put eggplant in baking dish, Beat eggs, milk, nutmeg, salt and Parmesan cheese. Pour over eggplant, Bake at 375° for 30 min. Warm tomato sauce and pour over casserole. Sprinkle with Swiss cheese and broil until cheese melts.

French Fried Eggplant - Evelyn Byrum

2 eggs, beaten 1 c. fine cracker crumbs 1 eggplant, peeled & sliced 1/2 tsp. salt

Blend egg and milk; coat eggplant with this mixture. Roll in cracker crumbs; let dry for 5 min. (before frying) on paper towel. Brown in hot fat; drain. Sprinkle with salt.

Greens with Pork and Dumplings Helen Hayes

I lb. boneless pork shoulder or any lean pork (neck bones, back bones or ribs)

3 or 4 c. water (water should be about 1"deep)

1 tsp. salt

2 lbs. turnip or mustard greens 2 c. small white turnips (optional) cornmeal dumplings (recipe follows) pepper vinegar (optional)

Simmer pork, water, and salt for one hour, adding water if needed. Add greens and turnips. Simmer about 30 min. Drop dumplings by tablespoon on greens. Cover tightly and steam 15 min. Serve pork in bowls topped with greens, dumplings, and pot liquid. Sprinkle with pepper vinegar or salt if needed.

Cornmeal Dumplings:

Stir together 1/2 c. each - cornmeal and flour, 1 1/2 tsp. baking powder, and 1/2 tsp. salt. Beat' together 1 egg, 1/3 c. milk and 2 tbsp. oil. (Bacon drippings can be used.) Stir into first myture just until blended.

This is an old family favorite.

Sour (ream Onions

Ruth Reed

16 small white onions salt & pepper 1 c. sour cream

dash of nutmea

Peel, score and boil onions until just tender. Add the sour cream and salt pepper to taste. Warm until the sour cream is hot, but do not boil. Sprinkle a dash of nutmeg over the onions just before serving.

Buttered Onions

Beverly Koontz

bag of onions, quartered in casserole dish 1/2 stick margarine a little water

Cover. Bake at 350° for 3 hrs. Great side dish for steaks.

Buffet Potatoes

Charlotte Hoskins

2 large baking potatoes 1 c. cooked, diced ham 1/2 c. cooked, chopped spinach 1/2 tsp. nutmeg salt and pepper butter or margarine

Bake potatoes. Split in half and remove flesh, saving skins. My with ham, spinach, nutmeg, salt and pepper. Spoon my ture back into skins. Serve hot with butter or margarine, Makes 4 servings.

Scalloped Potatoes Evelyn Kallam

1¹/₂ tbsp. butter 4 tsp. flour 1/2 tsp. salt dash pepper 1 c. milk

1 tsp. salt 3/4 c. sliced onions (or a little less) 244 c. sliced potatoes

Heat 2" water in double-boiler bottom, 1" water in saucepan, Melt butter in doubleboiler top, stir in flour, salt, pepper, paprika. To boiling water in saucepot add salt, onions, potatoes; boil covered for 5 min. Meanwhile, stir milk into butter and stir constantly over boiling water until thickened. Pour off water from potatoes. In greased 1 gt. casserole, arrange 1/3 of potatoes and onions, 1/3 of sauce, and so on. Bake at 400° for 25 min.

Potato Casserole Supreme Vicki Reddick

9 med. baking potatoes

1/2 c. butter or margarine

1 1/2 tsp. salt

1/4 tsp. pepper

2/3 c. warm milk

1 1/2 c. shredded cheddar cheese

1 c. heavy cream, whipped

Peel and boil potatoes until tender; drain and beat in large bowl with electric miver until fluffy, adding butter, seasonings, and milk. Put in buttered, shallow casserole. Fold cheese into whipped cream and spread over potatoes. Bake at 350° for about 25 min., only until golden brown. (Casserole may be prepared ahead of time, the topping added just before baking.) 10 servings.

Potato Bake

1³/₄ c. water ³/₄ c. milk 3 to 4 tbsp.butteror margarine

1 envelope (7 servings) : mashed potato granules

Charlotte Hoskins

1 pkg. frozen chopped spinach, thawed and drained (10 oz.)

1/8 tsp. cayenne
2 tbsp. mayonnaise
2 t tsp. salt

Combine water, milk, 3 tbsp. margarine and salt in saucepan; heat to boiling. Remove from heat; whip in potato granules briskly. Add remaining ingredients. Spoon into buttered 1½ qt. casserole. Dot with margarine. Bake at 400° for 10-15 min. Makes 7 servings.

Potato Pie Lorraine

1 unbaked 9" pie shell 2 c. mashed, cooked potatoes 42 c. light cream 1 tbsp. butter or margarine 3/4 c. cream-style cottage cheese 42 c. dairy sour cream 2 eggs

1/2 tsp. salt

Laura Amos

1/8 tsp. garlic powder
1/8 tsp. cayenne
1/8 tsp. pepper
1 1/2 c. shredded
Swiss cheese (602.)
1/2 c. chopped onion
8 oz. bacon, crispcooked, drained,
and crumbled

Phoebe Harmon

Line unpricked pastry shell with foil, fill with dried beans. Bake at 450° for 5 min.; remove beans and foil. Bake 5-7 min. longer or till nearly done. Remove from oven; reduce oven to 425°. Combine mashed potatoes, cream, and butter; set aside. In large mixing bowl, combine cottage cheese, sour cream, eggs, and seasonings; beat with electric mixer until smooth. Add potato mixture, beat 1 min. more. Stir in Swiss cheese, onion, and bacon. Pour into warm pastry shell. Bake in 425° oven for 40-45 min. or till golden brown.

Brown Rice

1 c. white rice 1 stick butter (as much as needed) 1 med. chopped onion

Saute above until brown. Put in dish adding: 1 can beef consommé, 1 can water

Stir. Cook uncovered for 45 min. to 1 hr. or until liquid is absorbed.

Grandma Koontz's Rice Beverly Koontz

5 c. water 1½ tsp. salt 1 c. plain rice pat of margarine

Spray sauce pan with Pam. My all ingredients slightly in saucepan. Boil, uncovered on high heat 'til almost dry (about 20 min.)
Add: heaping tbsp.margarine

1/2 c. milk Stir slightly to melt margarine. Cover pan and let set for 5-10 min. with burner turned off. Rice will continue to simmer. Serves 4.

Spinach-Celery Casserole. Janet Lampe 1 pkg. frozen, chopped spinach - Cook 5 min. and drain.

1 1/4 c. diced celery (2 or 3 stalks) cooked 'til tender. Drain.

2 eggs, separated 1 ½ c. mayonnaise

1 c.med.white sauce or

1 can celery soup

Beat egg yolks. Min with above ingredients except egg whites. Beat whites stiffly and fold in. Top with buttered crumbs. Bake at 350° for 30-40 min. Serves 6-8.

Spinach Strata

June Safrit

10 slices white bread cut in 1"cubes (about 7c.)
2 pkgs. frozen chopped spinach, cooked & drained
2 c. shredded cheddar cheese
1 can condensed cream of chicken soup
1 c. water
4 eggs, slightly beaten
1/8 tsp. nutmeg

1/8 tsp. ground pepper

In buttered 2 qt. shallow baking dish, arrange 1/2 bread cubes. Spread spinach on bread evenly. Sprinkle with 1 c. cheese. Top with remaining bread and cheese. Combine soup, water, eggs and seasonings, and pour over bread mixture. Cover. Refrigerate at least 4 hrs. Bake at 350° for 45 min. Serves 6.

Spinach with Sesame Casserole. Pat Fagg 2 lbs. fresh spinach or 2 pkgs. frozen chopped spinach. Cook and drain thoroughly. Mix together with spinach:

1 can cream of mustiroom soup 14 tsp. nutmeg dash of garlic salt pepper to taste 14 c. slivered almonds, toasted 3 tbsp. sesame seeds, toasted

Pour into buttered casserole and top with 1/4c. slivered almonds (do not toast these). Bake at 350° for 20 minutes.

11

flsie fllen's Meatless Spaghetti

Polly Bingham

Cook together:

1 can tomatoes (1 lb. 3 oz.) 1 can water (tomato can) 2 tsp. salt 1/8 tsp. ground pepper 1/4 tsp. ground cloves 2 tbsp. sugar

butter, size of an egg 2 sliced onions (same size as butter) 1 bell pepper 2 or 3 stalks celery, chopped

Add 3 level tsp. flour and enough water to make a smooth thickening when vegetables are tender and sauce is cooked down.

1 (8 oz.) pkg. spaghetti cooked ONLY 7 min. 1 pkg. Longhorn cheese

Alternate in well-greased baking dish layers of spagnetti, tomato sauce and long-horn cheese (my favorite for this dish). Top with cheese and bake about 30 min. at 350° or until nicely browned.

Aunt Fanny's Squash Lorinda Charles

3 lbs. yellow summer 2 eggs squash 1/2 c. chopped onions 1 tbsp. sugar 1/2 c. cracker meal or bread crumbs

1 stick butter 1 tsp. salt

1 tsp. black pepper

Wash and cut up squash. Boil until tender; drain thoroughly, then mash. Add all the ingredients, except 1/2 of butter, to the squash. Melt remaining butter. Pour mixture into baking dish, then spread melted butter over top and sprinkle with bread crumbs. Bake at 375° oven for about I hour or until brown on top.

Yellow Squash Casserole_BootsieTucker

2 lbs. yellow squash 1 medium onion 1 can cream of chicken soup 2 tsp. butter or oleo salt & pepper grated sharp cheddar cheese

buttered bread crumbs or herb stuffing mix

Cut up squash and onion and cook until tender. Drain thoroughly and mash, adding butter, salt and pepper. Four half into 1 qt. casserole and cover with half of the soup. Sprinkle liberally with grated cheese. Repeat the process with remaining ingredients and top with bread crumbs or stuffing. Bake at 350° until mixture begins to bubble about 20-30 minutes.

Squash Au Gratin

Susan Samuel

b small squash
'4 c. chopped onion
2 tbsp. butter
2 tbsp. flour
'2 c. liquid from
cooked squash

1/2 c.milk 3 tbsp. bread crumbs 3/4 c. grated cheese 1/4 c. chopped green pepper 1/2 tsp. salt paprika

Cut up squash and onion and cook in a small amount of water until tender. Drain the squash but save the liquid. Melt butter, add flour and then gradually add the 1/2 c. milk and 1/2 c. liquid from squash. Cook until the sauce is as thick as heavy cream. Add salt, 1/2 c. cheese, green pepper and squash. Pour into buttered baking dish. Top with remaining cheese, bread crumbs; sprinkle with paprika. Bake, uncovered at 350° until brown and bubbly. Serves 4-6.

Squash Soufflé

2 lbs. yellow squash, sliced 1 medium onion

1 tsp. salt

3 tsp. flour 1/2 tsp. sugar

2 eggs, slightly beaten

Annie Cole

1 c.milk 1/2 lb. sharp grated cheese seasoned salt buttered bread

crumbs

melted butter

Combine squash, onion, salt and sugar. Simmer with small amount of water for about 20 min. Drain well and mash. Add eggs, melted butter, flour, milk and cheese. Add salt to taste.

Bake in buttered casserole about 30 min. at 350°. Top with crumbs and bake 10 min. more.

Williamsburg Sweet Potatoes. Charlotte Hoskins

3 lbs sweet potatoes //
3/4 c. light brown sugar, //
packed, dwided //
3 tbsp. butter

1/2 tsp. cinnamon 1/2 tsp. nutmeg 1/4 salt 1 c. milk

Preheat oven to 400." Grease 1/2 qt.casserole. Cook sweet potatoes in boiling water until well done; peel and mash. Stir in rest of ingredients, except 2 tbsp. sugar. Turn mixture into casserole and sprinkle with remaining sugar. Bake at 400° for 30 min. 8-10 servings.

Holiday Sweet Potatoes

Genny Poovey

3 c. mashed sweet potatoes 1 c. sugar

1/3 stick melted butter

1/2 c. milk (may use fet) Itsp. brandy or

1/2 tsp. sait 1 tsp. vanilla

rum flavoring

2 eggs, beaten

Mix melted butter with all ingredients. Place in buttered dish. Add topping. Use 9'x13"dish. Topping:

1 c. brown sugar ½ c. crushed 1 stick melted butter corn flakes

L c. chopped nuts Bake at 350° for 35 min.

Fresh Tomato Pie

Pat Fagg

1 baked pie shell (deep dish) 3 med. tomatoes, sliced thick 1/2 tsp.basil (dried, or 2 tsp. fresh)

1/2 tsp. salt 1/4 tsp. pepper 3 tosp. chopped fresh chives or 1/2 c. chopped spring onions 1/2 c. mayonnaise 2 c. sharp grated cheese

Bake pie shell at 425° for 5 min. Reduce heat to 400.° Place tomatoes in pie shell. Mix salt, pepper, basil and chives. Sprinkle over tomatoes. Mix mayonnaise and cheese, and spread evenly over all of above. Bake at 400° for 35 minutes.

Zucchini Casserole

Leo Kiad

1 c. red onion, cut in rings 1 c. green pepper strips 1/4 c. butter 2 c. zucchini-1"slices 4 tomatoes peeled and cut in wedges salt and pepper Parmesan cheese

Sauté onion rings and pepper in butter. When they begin to soften, add zucchini. Cook 5 min. longer. Add tomatoes and cook 5 more minutes. Season with freshly ground pepper and salt. Turn into 11/2 qt. casserole and sprinkle with farmesan cheese. Bake at 375° until top is brown.

Zucchini Boats

Vicki Shipman

1 large zucchini 1 c. cooked rice 1/4 c. diced mushrooms 1 c. cooked, crumbled sausage 1/4 c. onion, sautéed in sausage drippings 1/2 c. Swiss cheese 1/2 c. cheddar cheese

Slice zucchini in half, lengthwise; steam until tender. Scoop out meat & drain. Prepare rice. Cook sausage, crumbling as it cooks. Sauté fresh or canned mushrooms & onions in sausage drippings, adding butter if needed. Salt zucchini; sprinkle with onions & mushrooms. Fill with mixture of sausage & rice. Cover with mixture of cheeses. Bake or broil 5-10 min. until cheese melts.

Meats

MEATS

BEEF	Meatloaf
Corned Beef with	Dutch159
Mustard Sauce 22	Hero 70
Corned Beef Rolls, Hot 44	Picadillo
Cubes in Wine Sauce150	Quiche, Hamburger157
Eye of the Round,	Six-Layer Dinner
Marinated151	Stroganoff, Hamburger156
London Broil150	PORK
Meat and Potato Croquettes 23	
Roast153	Chow Mein, Homemade162
Beef and Asparagus,	
Marinated 153	Broccoli and Mushroom .163 Delicious Picnic165
Chuck Roast Winner154	
Steak	Loaf
Country Style, Quick	Pork Chops
and Easy154	Baked
Diane149	Barbecued161
India's Pepper 151	Dinner in a Skillet 161
San Marco	Pork Roast, Special164
Swiss154	Sausage Casserole,
Stew	California Rice and165
Crock Pot	Spare Ribs, Barbecued162
Gourmet	VEAL
GROUND BEEF	Meat Loaf, My Favorite166
Beef Hot Dish155	MEAT SAUCES
Beer Hamburgers 158	Barbecue167
Cheeseburger Pie 157	Eye of the Round168
Italian Casserole158	Jezebel168
Lasagna	Mustard, Hot168
Meatballs	Spaghetti167
Cocktail 42	
Stew155	

Swedish 42

Flephant Stew

Anon

1 medium-size elephant

2 rabbits (optional)

Cut elephant into bite-size pieces - this should take approximately 2 months. Add sait and pepper to taste and enough water to make brown gravy. Cook over open fire for two weeks. This recipe should serve 3,812 people. If more people are expected, add the rabbits - but be careful about doing this, as some people do not like hares in their stew.

BEEF

Steak Diane

Lorinda Charles

6 (12 oz.) New York strip steaks, completely trimmed and flattened 2 oz. vegetable oil salt and coarse pepper 2 finely chopped green onions 3 chopped shallots

5 large fresh mushrooms, sliced 1/2 c. burgundy wine 2 oz. Brandy 1/2 c. Demi Glace (brown sauce) Lee & Perrin sauce I small chopped garlic clove dash of sugar

Heat oil in frying pan until very hot. Add seasoned steaks and cook on both sides until medium rare. Remove steaks and add onions, garlic, shallots and mushrooms. Summer for a minute, then add burgundy wine and reduce heat. Place steak back in pan and flame with brandy; add remaining ingredients. Turn steak over in the sauce and serve immediately. (Note: Steak will be medium when served. Should you desire it well done, cook it more in the beginning.)

London Broil

Nathalie Wood

1 London Broil, any size 3/4 c. Worcestershire 1/4 tsp. garlic salt

1 stick butter 1 tbsp. wine vinegar

Heat all ingredients except meat to a boil. Pour over meat which has been scored diagonally on both sides. Refrigerate all day. Cook on grill or under oven broiler, basting frequently, to desired doneness.

Beef Cubes in Wine Sauce-Janice Hughes

1/4 c. vegetable oil 3 lbs. boneless chuck roast, cut into 1" cubes 3 tbsp. flour

2 tosp. flour 1/2 c. water

1 (13/8 oz.) pkg. onion soup mix 1/2 bay leaf

Ys tsp. garlic powder Ys tsp. ground thyme 5 carrots, cut into 1" slices, cooked, drained 1/2 (160z.) jar boiled onions, drained

1 (4 oz.) can button mushrooms, drained, or 12 small, fresh mushrooms sauteed in butter

2½ c. red cooking wine hot, cooked noodles or rice

Heat oil in a heavy skillet; brown beef slowly on all sides. Place beef cubes in a 4qt. casserole. Reserve pan drippings, Stir flourinto drippings; cook over low heat 1 min., stirring constantly. Gradually stir in water; add onion soup mix. Cook over medium heat, stirring constantly until thickened and bubbly. Pour over meat and stir in bay leaf, garlic and thyme. Bake at 300° for 2 hrs., or until meat is tender. Add vegetables and wine; bake 15 min. more until thoroughly heated. Serve over noodles or rice. Makes 6-8 servings.

Steak San Marco

ScottieTucker

2 lbs. chuck steak, cut into 1" thick servings

1 envelope Lipton Onion soup

1 (11b.) can Italian peeled tomatoes 1 tsp. oregano freshly ground pepper è garlic powder to taste

2 tbsp. vegetable oil 2 tbsp. wine vinegar

Arrange meat in large skillet. Cover with soup and tomatoes. Sprinkle with remaining ingredients. Simmer, covered, for 1/2 hrs. or until meat is tender. Serve over rice. Serves 6.

India's Pepper Steak Ellen Amos

1 stick butter

1/2 c. chopped onion

2 green peppers, cut in Julienne strips

2 lbs. beef (round or sirloin tips), cut into 1/8" x 2" strips

1/8 tsp. garlic powder

1 (1 lb.) can tomatoes 1 beef bouillon cube,

crushed 1 tbsp. cornstarch

1/4 c. water

3 tbsp. soy sauce

1 tsp. sugar

1 tsp. salt

Melt butter in a skillet. Add onion & green pepper. Sauté about 2 min.; remove and set aside. Add beef; sprinkle with garlic and sauté, stirring slightly, until browned. Add tomatoes and bouillon; simmer about 10 min. Blend together remaining ingredients; stir into meat mixture and cook just until thickened. Add onion and green pepper; heat thoroughly. Serve immediately with whipped potatoes or buttered rice. Serves 6.

Crock Pot Beef Stew

3 potatoes, diced 3 carrots, diced 1 onion, chopped 1½-2 lbs. heef stew meat

Cheryl Bolick

2 cans Golden
Mushroom Soup
salt and pepper
1 small can English
peas, drained

Combine all ingredients except peas in crock pot. Cook on low for 8 hrs. or on high for 4 hours. Add peas one hour before serving.

Marinated Eye of the Round Patsy Surles

5-lb. eye of the round 1 c. vegetable oil 1/2 c. vinegar 2 tbsp. seasoned salt

1 tsp. tenderizer

1 tbsp. worcestershire 2 tbsp. minced onion

Marinate meat in sauce for 48 hrs. Bake uncovered at 450° for 30 minutes, then turn oven off and continue cooking roast for 2 hrs. Serve warm or cold.

Gourmet Beef Stew-Elizabeth Mewborne

2 lbs. beef stew meat salt garlic salt

Accent 1 can Golden Mushroom

lic salt ½ bottle Chianti or ½ bottle Burgundy

Combine ingredients in roaster. Cover and bake at 325° for 3 hrs. Add more wine if necessary. Uncover the last few minutes. Serve over parsleyed noodles. Serves 4.

Beef Roast

Emily Crowe

Marinate seasoned roast in:

1 c. soy sauce 1 c. water

2 tsp. catsup 1/2 c. vinegar

Turn roast often. Remove from juice 1 hr. ahead of cooking. Wrap in foil and bake at 325° for 2 hrs. Open foil and cook 20 min. more.

Marinated Roast Beef & Asparagus Angelin Sue Lucht

1/2 to 3 lbs. sirloin or other tender cut of beef roast (but not chuck)

2-3 large cans of asparagus spears or 4 pkgs. of frozen asparagus spears large bottle of Italian dressing cherry tomatoes

Roast the beef until "rare" on meat thermometer. Cool and slice as thin as possible. Drain off all juices. Put in shallow pan and pour contents of Italian dressing. Drain (or thaw) asparagus spears and mix with the beef so that dressing also covers asparagus. Refrigerate overnight. Before serving, drain on paper towels. Arrange slices of beef and asparagus on a large platter and garnish with cherry tomatoes. Serve with hot crispy garlic bread and fresh fruit salad for dessert.

Chuck Roast Winner. Jeanette Davenport

3 lbs. chuck roast, 2" thick 2 tbsp. A·1 Steak Sauce 1 pkg. onion soup miy 1 can mushroom soup

Place roast in cooking bag in roasting pan. Brush meat with A-1 Sauce and sprinkle with onion soup. Then spread mushroom soup over it. Bake at 350° for 21/2-3 hrs.

Swiss Steak

vegetable oil
1 small onion, chopped
1/2 medium green pepper,
chopped
1 stalk celery, chopped
flour

Elizabeth Dunbar

1 lb. sir loin steak, cut in pieces 1 large can tomatoes 1 tsp. sugar

1 tsp. salt dash of pepper

Saute onion, pepper and celery in hot oil; remove from pan. Dredge meat in flour and brown. Return vegetables to the pan and addremaining ingredients. Cover, reduce heat to low and simmer for 1 hr. Serve over rice or potatoes. Serves 3-4.

Quick & Easy Country Style Steak

4 cube steaks seasoned flour 1 medium onion, flaked Susan Gurley 1 can mushroom soup 1/2 soup can water

Dredge meat in flour and brown quickly in hot oil. Mix soup and water; pour over meat. Top with onion; cover and simmer for 1 hr. Makes tender steak and delicious gravy.

GROUND BEEF

Meatball Stew

Charlotte Hoskins

1 lb. ground beef 1 pkg. Lipton Onion Soup 3 c. water

1 can tomato sauce 4 med. potatoes, cubed 2 plegs. frozen peas and

Shape beef into meatballs; brown. Add remaining ingredients and cook for 20-30 minutes, or until thickness of regular stew. Children love this!

Beef Hot Dish

1/2 lbs. ground beef 1 med. onion, chopped 2 cans mushroom soup 1/2 c. milk 1 (8 oz.) pkg. noodles

Marjorie Anderson

I small bottle stuffed olives, sliced 1/4 lb. grated cheddar cheese 1/2 lb. salted, mixed nuts, coarsely chopped 1 (3 oz.) can chow mein noodles

Brown meat. Add chopped onion and brown. Add mushroom soup and milk. Season to taste, Cook noodles in boiling salted water and drain. Put layers of hamburger and noodles in large casserole, topping each layer with cheese and olives. Bake at 350° for 30 min. Cover with nuts and chow mein noodles. Bake another 30 minutes. Makes a very large casserole. Freezes well.

Six Layer Dinner

Leslie Shank Marjorie Anderson

2 c. sliced raw potatoes 2 c. chopped celery 2 c. ground beef 1/2 c. sliced onions 1 c. diced green pepper 2 tsp. salt ¼ tsp. pepper 2 c. canned tomatoes

Place potatoes in bottom of greased casserole. Add celery, then beef, onions, and peppers. Salt and pepper each layer. Pour tomatoes over mixture. Bake at 350° for 2 hours.

Hamburger Stroganoff Margaret Hart

1 (8 oz.) pkg. egg noodles
1/2 c. chopped onion
1/4 c. margarine
1 lb. ground beef
1 tbsp. flour
1/2 tsp. garlic salt
1 (8 oz.) can tomato sauce
with mushrooms

1/4 c. Burgundywine
1 (10½0z) can
beef bouillon
1 tsp.salt
1/4 tsp. pepper
1 c. sour cream
1/2 c. grated Parmesan

Cook noodles as directed on package; drain and set aside. Sauté onion in margarine; add beef and stir until brown and crumbly. Drain. Add flour and stir well. Add garlic salt, tomato sauce, wine, bouillon, salt and pepper. Blend well and simmer for 10 min. Stir in sour cream, and remove from heat. Alternate layers of cooked noodles and meat sauce in a greased 2-qt. casserole dish, ending with sauce. Sprinkle Parmesan cheese on top. Bake at 375° for 25 to 30 minutes or until bubbly. This freezes well. Yield: 6 servings.

Hamburger Quiche

Iris Amos

1 unbaked deep dish pie shell 3/4 lb. ground beef 2 tbsp. worcestershire 1/8 tsp. allspice 3/4 tsp. salt 1/8 tsp. pepper 1/8 tsp. garlic powder 1/3 c. onion 1/3 c. chopped green
pepper
1 tbsp. salad oil
1/2 c. mayonnaise
1/2 c. milk
2 eggs, well-beaten
1 tbsp. cornstarch
1/2 c. shredded
cheddar cheese

Bake shell for 10 minutes. Cool. Brown ground beef; drain well. Add seasonings and set aside. Sauté onion and green pepper in oil; add to meat mixture. Combine mayonnaise, milk, eggs and cornstarch. Mix thoroughly and add to meat mixture. Stir in half of cheese. Pour into shell and sprinkle with remaining cheese. Bake at 375° for 35-45 minutes until firm in center.

Cheeseburger Pie

1 unbaked pie shell 2 eggs, slightly beaten 1/4 c. dried onion 1/2 c. milk 1/4 c. prepared mustard 1/3 c. ketchup

Joanne Sechrest

1 tbsp. dried parsley
1 tbsp. worcestershire
1 tsp. salt
1 c. dry bread crumbs
1 lb. ground beef
3 slices American cheese

Prick pastry shell with fork; bake at 450° for 10-15 min. or until lightly brown. Cool completely. Combine all ingredients except cheese & spread the mixture in pie shell. Bake for 45 minutes in 350° oven. Remove from oven and arrange cheese decoratively on top. Return to oven until cheese melts.

Italian Casserole

Shirley Cronwell

1 (16 oz.) pkg. elbow macaroni, cooked

3 medium green peppers, cut into thin strips

3 medium onlons, sliced thin

11/2 lbs. ground beef

1 clove garlic 1 (28 oz.) can tomatoes 44 tsp. pepper

1 (8 oz.) pkg.

shredded mozzarella /2 lb.mushrooms, sliced

Sauté vegetables until soft. Brown ground beef, drain; add garlic and tomatoes. Stir in pepper, vegetables and macaroni. Pour into large casserole and cover with cheese. Bakeat 350° for 20-30 minutes.

Beer Hamburgers

Beverly Sumner

1 lb. ground beef 1/2 c. catsup 1/2 c. stale beer 2 tbsp. sugar 2 tbsp. vinegar

2 tbsp. worcestershire

1 tsp. salt

3 slices French bread toasted (or hamburger rolls)

Mix 1st 4 ingredients and form into 3 patties. Brown and drain. Make sauce of remaining ingredients. Pour over burgers and simmer 40 minutes. Serve with sauce over bread.

Picadillo

Sylvia Robinson

2 lbs. ground round 1 onion, chopped 1 green pepper, chopped 1 garlic clove, minced 1 can tomato sauce

1/2 c. raisins 1 small jar stuffed olives 2 tsp. salt

fresh ground pepper to faste 1 tsp. capers tabasco, cayenne to taste

try onion, pepper and garlic in a little oil. When tender, add ground meat and brown. Add tomato sauce, capers, raisins and seasonings and let simmer slightly. When the picadillo is nearly done, add the stuffed olives. Serve over hot rice for a different zest to "plain ole hamburger.

Dutch Meatloaf. Bobbie Rasmussen

1 ega salt and pepper

2 lbs. ground chuck 10-15 crackers, crushed 1 med. onion, chopped 1 (8 oz.) can tomato sauce

Mix all ingredients; form into loaf.

Sauce:

1(80z.) can tomato sauce 2 tbsp. vinegar 1 (8 oz.) can water 2 tbsp. mustard

2 tbsp. brown sugar

Mix ingredients; pour over meat loaf. Bake at 350° for 11/2 hours.

Sauté in deep skillet or heavy 3-4 qt. pot until brown: 1/2 lbs. ground beef, 1 lb. pork sausage, 1 large or 2 medium onions.

Add:

salt to taste (approx.1tsp.) 2 tsp. oregano 76 tsp. black pepper 2 cloves garlic, 3 tbsp. chopped parsley mashed, or 2 tsp. 1 tsp. basil garlic powder 1 tsp. dried red pepper (opt.) 1 can water for each can of 1 # 2 can tomato sauce 1 tbsp. sugar

Simmer 2 hrs. Dip off excess fat. Other ingredients:

8 oz. lasagna noodles 12 oz. cream-style 4-6 oz. Parmesan cottage cheese or 12 oz. mozzarella ricotta sliced

To prepare: Boil about 1/2 lb. lasagna noodles (9 noodles) in salted water and a few drops of oil for 12 min. Rinse and drain. In 9"x13" baking dish arrange:

1/3 meat sauce layer of mozzarella layer of noodles layer of parmesan layer of cottage cheese

Repeat above to top, ending with sauce topped with Parmesan cheese. Bake at 350° for 30-45 min. Let stand 10 min. before cutting into squares. Serves 6-8. Freezes well.

PORK

Pork Chop Dinner in a Skillet Ginger Edwards

1 thsp. oil
4-6 pork chops
2 onions, peeled and
quartered
4 med. potatoes, peeled
and quartered

1 green pepper, cut
in strips
1/2 c. ketchup
1/4 c. water
1/4 c. dry white wine
1 thsp. lemon juice

In a medium-sized skillet, brown pork chops in hot oil. Add onions & potatoes. Place green peppers on top of meat. Mix together remaining ingredients and pour over meat. Cover and cook over low heat for 45 minutes to 1 hour, or until tender.

Baked Pork Chops Leslie Shank 4 pork chops, 1" thick 4 tbsp. brown sugar salt 4 tbsp. catsup 4 slices onion

Salt chops to taste. Place in baking dish; top each chop with remaining ingredients. Bake covered at 350° for 1 hr. Uncover and bake for 30 minutes longer.

Barbecued Pork Chops. Joanne Miller Marinate thick pork chops in soy sauce overnight. Grill until done, basting with sauce. May add brown sugar to soy sauce near end of grilling time.

Homemade Chow Mein-Eleanor Latimer

3 small pieces of pork tenderloin margarine Lawry's salt I can cream of

onion soup
2 small cans whole
mushrooms, drain
but save liquid
from 1 can

5 stalks celery, chopped

1/2 box frozen pea pods soy sauce

1 pkg. Stir-Fry Rice

2 chicken breasts (boiled)

L can Chow Mein vegetables

1 small can Chinese noodles 1 can Mandarin oranges

In a heavy saucepan, braise pork in small amount of margarine. Season with salt. Add soup when pork is lightly browned. Stir in mushrooms and liquid. Add celery and frozen pea pods. Season with soy sauce. Cover and simmer for 20-30 minutes. Meanwhile prepare fried rice according to package directions. Boil chicken breasts until tender; debone and cut into medium-sized pieces. About 5 minutes before serving time, add drained vegetables and chicken. Stir and heat through. Serve meat myture over fried rice and topped with noodles. Serve oranges as a side dish.

Barbeaued Spare Ribs. Betty Griffith 4 lbs. spare ribs 1 clove gartic Sauce:

1/2 c. catsup 2 shakes tabasco 1/4 c. vinegar 1 tsp. worcestershire Cook spareribs with garlic for 15 minutes in a pressure cooker. Prepare sauce. Pour over ribs and bake for 30 minutes at 450°.

Ham, Broccoli & Mushroom Casserole Vicki Shipman

1 bunch fresh broccoli 6
14-12 lb. fresh
mushrooms, sliced 1
1-2 green onions, sliced 1
1 lb. ham, diced 1
sherry 2
paprika (optional) 2
parsley (optional)

b-7tbsp. butter, separated 1/3 c. flour 11/4 c. milk 1 egg 2 egg yolks 2/3 c. cheddar cheese, grated

drymustard, salt and pepper

Trim tough stems off broccoli and split ends of flowerettes. Steam for 3 minutes. Cool. Sauté mushrooms and onions in 2-3 tbsp. butter. Sauté diced ham in drippings (pour off water as it accumulates). Chop broccoli into small pieces and saute in butter briefly. Add small amount of sherry to pan with mushrooms, onions, ham and broccoli if desired.

To prepare sauce, melt 4 thsp. butter slowly. Add flour, stirring constantly. Add milk slowly, adding more butter if needed. Heat to boiling point; remove from heat immediately. Mix egg and yolks together. Stir small amount of milk mixture into eggs. Then stir egg yolks back into remaining sauce. Over low heat, add cheese and seasonings.

Into a casserole, spoon small amount of sauce. Layer ham, regetable mixture with cheese sauce. Top with remaining sauce. Add paprika and parsley if desired. Bake uncovered in 325° oven for 20-25 minutes.

Special Occasion Pork Roast

Frances Austin

5 oz. apricot purée 1/3 c. Money 1/2 c. lemon juice 1/2 c. soy sauce 1/2 clove garlic, minced

I small onion, chopped I c. ginger ale 1/8 tsp. pepper 5 lb. pork roast

Combine first 8 ingredients. Cover roast with sauce and bake at 350° for 3½ hrs., basting often.

Heat more apricot purée with 1 tbsp. lemon rind and serve as sauce. Use whole apricots and watercress as garnish.

Ham Loaf

Ruth Davis

1 lb. lean pork 1 lb. cured ham 2 c. fine bread crumbs 1 beaten egg ³/4 c. milk

ork

I tsp. salt

Grind pork and ham. Mix with bread crumbs, egg, milk, salt and pepper. In loaf pan, melt 3 tbsp. butter & mix with brown sugar. Top with 3 slices pineapple centered with cherries. Press in meat mixture and bake at 350° for 1½ hrs.

Delicious Picnic Ham-Elizabeth Dunbar

picnic ham 3/4 c. molasses 2 tbsp. whole cloves mustard brown sugar

Cover picnic ham with water. Add molasses and cloves. Bring to a boil. Reduce heat and simmer 1/2 hour per pound until the last 1/2 hour. Remove ham; trim all fat and skin. Make a paste of mustard and brown sugar. Cover ham with the paste. Cook in oven at 350° for 30 min. Let cool before slicing.

California Rice & Sausage Casserole Vicki Reddick

1 lb. loose mild sausage 1/2 c. chopped onion green pepper 1/2 c. chopped celery 1 can mushroom soup 1 can water chestnuts 1 can consomme (cut up) and juice 1 c. uncooked rice toasted almonds

Brown sausage and onions. Prain. Combine all ingredients and put in 2 qt. greased casserole. Cover with almonds.

Bake covered for two hours in 350° oven.

VEAL

My Favorite Meat Loaf. Elizabeth Huggin

21/2 lbs. ground yeal steak

1/2 lb. ground cured ham

1 tsp. salt 4 tbsp. catsup

4 tbsp. horseradish

4 tbsp. chopped green pepper

1 c. fresh or canned mushrooms, chopped

1 c. cracker crumbs 2 eggs, beaten

1 c. half & half

8 slices bacon

Mix all ingredients together except the bacon. Shape into loaf and place in baking pan with 4 slices of bacon under the loaf. Place the remaining bacon on top. Bake at 375° for 11/2 hrs.

Gravy:

4 tbsp. meat loaf drippings 1 c. sour cream 4 tbsp. flour salt & paprika 1 c. hot water to taste

Remove meat from pan. Ada flour to the drippings and smooth to paste. Add hot water and stir over low heat until thick. Add remaining ingredients. Serves 10.

MEAT SAUCE

Barbecue Sauce

Sue Bouldin

1/4 c. vinegar 1/4 tsp. crushed 1/2 c. water red pepper 2 tbsp. sugar I thick slice lemon 1/2 onion, sliced thin 1 tbsp. mustard 1/4 c. margarine 1/2 tsp. pepper 1/2 c. catsup 1/2 tsp. salt 2 tbsp. worcestershire

Combine first 10 ingredients in saucepan and simmer incovered 20 minutes. Add remaining ingredients and bring to rolling boil. Pour over single layers of chicken pieces, pork chops or ribs in Pyrex baking dish. Cover with foil and bake at 350° for 1/2 hours.

Spaghetti Sauce

Lillie Brown

2 lbs. cooked hamburger 11/2 c. chopped onions 3/4 c. chopped green pepper I clove garlic I tosp. worcestershure 2 tbsp. chili powder salt and pepper to taste

1 (60z.) can tomato paste 1 (8 oz.) can tomato sauce 1 can tomatoes 3 thsp. sugar

Mix all ingredients and cook slowly for 4 to 5 hours.

Tezebel Sauce for Ham. Debbie Smith

1 (10 oz.) jar pineapple //2 small jar preserves nustard 1 (10 oz.) jar apple jelly //2 small jar horseradish

Combine all ingredients and let sit for a while. Serve with ham.

Hot Mustard

Nancy Lyles

1 c. vinegar 1 can Coleman's dry mustard 2 beaten eggs 1 c. sugar

Mix vinegar and mustard. Set aside for 2 hours, then heat to boiling point. Mix eggs and sugar, then slowly stir in hot mustard. Use on hamburgers, ham sandwiches, or with any meat dish. Dilute with sour cream for turkey sandwiches.

Eye of Round Sauce Pat Fagg

Combine:

1 c. orange juice 3 tbsp. red 1/2 c soy sauce wine vinegar

This is simple and delicious. It makes a wonderful "company" meal, using it over rice. Add a salad and bread ... and that's enough!

Poultry Seafood

POULTRY AND SEAFOOD

CHICKEN	QUAIL 16
Artichoke Hearts	QUAIL 16 CRAB 4vocado 18 Burgers 65 Casserole 18 Deviled 18 Murrell's Inlet Casserole 18 Pie 18 Toasted Sandwiches 65 FLOUNDER, Baked 19 LOBSTER, Roy's Stuffed 19 Cosserole 19 Escalloped 19 SCALLOP Pie 19 SEAFOOD 20 Casserole, Royal 20 Noodles Au Gratin 18 St. Helena 19 Thermidor 20 SHRIMP 8ar-B-Q 19 Cantonese 19 Chinese Fried 19 Creole, Easy 19 Creole with Cheese Rice 19 Curry with Green Rice 19 Feta 19 Marinated 5 Mousse 19 Salad 12 Sandwiches 7
Ridiculous	Feta19Marinated5Mousse19Salad12Sandwiches7Scampi, Tasty19
Oven	Wild Rice

with Mushroom Wine

Sauce, Stuffed186

POULTRY

Chicken Jubilee

Nancy Lyles

4 fryers quartered 2 tsp. salt ½ c. butter, melted ¼ tsp. pepper 1 c. water ½ c. brown sugar

2 med.onions, sliced 1 (12 oz.) bottle chili sauce 1 tosp. worcestershire 1 c. sherry

1 (16 oz.) can bing cherries, pitted and drained

Place chicken in shallow roasting pan, skin side up, season and dribble with butter. Broil under medium flame until brown. Combine remaining ingredients except wine and cherries, mix thoroughly and pour over chicken. Cover entire pan with foil wrap. Bake 1 hr. at 325°. Add wine and cherries and remove foil the last 15 min. of roasting time. Place on platter and pour sauce over all. Serves 16.

Chicken Hawaiian

3 chicken breasts, halved ¹/4 c. butter 1 can (8 ½ oz) crushed pineapple 1 can (13 ½ oz) pineapple

1 can (13½ oz) pineapple tidbits, drained

Meredith Slane

1/2 c. light corn syrup 1/4 c. lemon juice 1 tbsp. soy sauce 1 tsp. ginger 1 tsp. salt 1/2 tsp. pepper

Place chicken, skin side up, in baking dish. Melt butter. Add pineapple, then remaining ingredients. Pour over chicken. Bake at 350° for one hour, basting often with sauce. Arrange chicken on platter, cover with sauce. Nice served with hot fluffy rice, garnished with pineapple slices or sticks.

Chicken Tahiti

1 chicken, cut up ½4 c. flour ½4 tsp. salt pepper to taste

Nora Utley

1 stick margarine 1 bottle Kraft's Sweet and Sour Dressing 1 can pineapple tidbits, drained

Coat chicken with seasoned flour and brown in margarine. Place in baking dish, add sauce and pineapple. Bake at 350° for 45 min. or until tender. Serves 4.

Fasy Philippine Breast of Chicken Judy Hustrulid

4-6 chicken breasts, skin removed 1/4 c. vinegar

3/4 c. unsweetened pineapple juice 1/4 c. soy sauce

Wash chicken, then place in baking dish with rib side up. Miy liquids and pour over chicken. Cover with aluminum foil and bake at 425° for 25 min. Uncover and bake another 20 min., basting occasionally.

Barbecue Chicken

1/2 stick margarine 1 c. vinegar 2 tbsp. catsup 2 tbsp. worcestershire

Jeanette Davenport

1 sliced onion salt pepper 1 chicken, cut up

Place all ingredients except chicken in baking dish and place in oven. Allow margarine to melt as oven heats. Add chicken to sauce, cover, and bake at 400° for 1 hr. Remove chicken to another pan and brown at 450° for 15 min. Thicken sauce with flour and serve.

Chicken Breasts in Sour (ream Mary Stanley

4 tbsp. flour 1/2 pt. sour cream 1 can cream of mushroom soup 1 c. white wine or sherry pepper garlic salt (optional) 4 chicken breasts

Mix flour with sour cream. Combine with all other ingredients except chicken. Place chicken in baking dish and pour mixture over them. Bake at 350° for 1½ hrs. Serves 4.

Chicken Casserole Supreme Grace Scott

3 chicken breasts, halved, 1 (40z.) pkg. dried beef deboned and peppered 1 small can sliced mushrooms 1 can mushroom soup 1 carton sour cream

Wrap bacon around chicken and place in casserole over dried beef. Pour over this the mushrooms and soup. Add sour cream. Bake at 275° for 2½-3 hours.

Chicken Cordon Bleu

6 boneless chicken breasts 3/4 c. melted margarine 6 thin slices ham 2 tbsp. mustard 5 easoned bread crumbs

Augusta Nicholson

Lay ham and cheese slices on flattened chicken breasts. Roll up and secure with toothpicks. Dip in a mysture of margarine and mustard. Roll in bread crumbs, Place in buttered baking dish. Cover and bake at 350° for 45-50 min.

Chicken Breasts Supreme-Elsie McPherson

1 can cream of mushroom soup 1 tsp. poultry seasoning 1/4 tsp. salt 1/2 c. milk 2 (12 oz.) pkgs. frozen chicken breasts 1/4 c. grated American cheese

In large skillet with cover, combine first 4 ingredients. Mix well; bring to a boil over low heat. Add frozen chicken breasts. Cover and cook over low heat 15 min. Uncover; carefully separate chicken pieces. Place breasts, meaty sides down, in sauce. Cover and cook 20-25 min. longer, or until tender. To serve, reheat chicken in sauce, turning pieces meaty sides up. Sprinkle with cheese; put under brouer long enough to melt and brown cheese a bit. If preferred, transfer chicken mixture to shallow casserole before broiling. Serves 4-6.

Sherried Chicken Casserole. Zoa Austin

4 chicken breasts salt pepper

1 can cream of chicken soup 42 soup can water 2 thsp. cooking sherry

Season chicken breasts. Mix soup, water and sherry. Flace chicken in greased casserole dish and cover with soup mix. Cover and bake at 325° for 1 hr. Serve over cooked rice, using sauce as gravy.

Chicken Rolls

1½ tsp. salt

5 lbs. chicken 4 tbsp. butter 5 tbsp. flour 3 tbsp. chopped punento 3 c. flour Frances Austin

5½ tsp.baking powder ½ c. shortening ¾ c. milk ⅓ c. light cream 1 (8 oz.) can mushrooms 10 sliced water chestnuts

4 tbsp. cornstarch

Stew chicken in 5 c. water with 2 tsp. salt. Cool. Remove the meat. Stew bones 45 min. Strain broth and add water to make 5 cups. Cool and skun broth. Grind meat. Make sauce of butter, 5 tbsp. flour and 3 c. broth. Mix well with chicken; season with salt and pepper, and add chopped punento. Cool in refrigerator. Sift 3 c. flour, salt and baking powder. Add shortening and cut in well. Add milk and cream; blend well. Roll to 19"x 12" x 1/4." Cut in half. Spread half of chicken on one half (all but back eage). Roll front to back; pinch to seal. Repeat with other half.

Chill rolls. Cut into slices 1 1/2" wide and put on greased foil on cookie sheet. Cover and chill or freeze until needed. Bake at 375° for 30 min. Brown under broiler. Serve with sauce made by boiling 2c. broth with mushrooms (and liquid) and water chestnuts, thickened with corn-starch.

Poulet à la Shaheen Martha Yarborough

1/2 c. chopped onions
1/2 c. chopped celery
1 1/4 c. chopped apples
6 tbsp. butter
6 tbsp. flour
3 c. chicken stock
1 scant tbsp. curry
powder blended with
1 tbsp. milk to make
a paste

3 c. cooked chicken

Sauté onion, celery and apples in butter until soft. Stir in flour. Add stock gradually, stirring and heating to make a smooth sauce. Add curry powder and meat, Refrigerate 4-24 hours and reheat to serve. Pass coconut, raisins, peanuts, chutney and for crystallized sliced ginger. Can be served over rice or alone. A great do-ahead dish! Serves 12.

Chicken and Artichoke Hearts_Anna Rives

2 (14 oz.) cans artichoke hearts, drained & chopped 3 c. cooked, diced chicken 2 cans cream of chicken soup 1 c. mayonnaise

2 tsp. lemon juice 1 tsp. curry powder 1 1/4 c. grated sharp cheese Pepperidge Farm Dressing butter

Spread chicken and artichokes in greased casserole. Combine next 5 ingredients & spread over chicken mixture. Spread dressing mix over top and dot with butter. Bake at 350° for 25 min. until bubbly. Serve over rice. Serves 6.

Chicken-Bean Casserole - Snow Hodges

I can whole green beans ½ c.mayonnaise 2 c. chopped, cooked chicken grated cheddar 1 can cream of chicken soup

Place drained green beans and chicken in greased casserole. Mix soup & mayonnaise together, then pour over chicken. Cover with cheese. Bake 350° for 15-20 min. until cheese melts. Serves 4.

Thicken and Broccoll (asserole-Mary Ashcraft

1 box frozen broccoli
1 can cream of all I can cream of celery soup 2 tosp. sherry grated Parmesan cheese

Boil chicken until tender, remove skin and bones. Break into rough slices. Cook broccoli-not too soft. Put chicken & broccoli in layers in a 1 1/2 gt. casserole and pour over it a myture of soup, Hollandaise, and sherry. Sprinkle parmesan on top and bake at 350° for at least 30 min., or until lightly browned.

Fasy (hicken Divan

6-8 chicken breasts, cooked fresh or frozen broccoli. cooked but crisp 2 cans cream of chicken soup cheddar cheese

Violet West

1 c. mayonnaise 1 tsp. lemon juice 1/2 tsp. curry powder

Place broccoli in greased casserole. Cover with chicken. Top with musture of next 4 ingredients. Sprinkle with cheese 's bread crumbs . Bake at 350° for 25 min. Can be made & refrigerated before baking.

Chicken with Wine and Carrot Sauce Joanne Miller

6 boned chicken breasts

1/2 stick butter

1 1/2 c. chopped carrots

2 c. white wine

1/4 c. minced onion

1/4 c. flour

2 tsp. garlic salt 1 tsp. celery salt ½ tsp. thyme ½ tsp. pepper 2 c. milk

Brown chicken in butter. Put next 7 ingredients in blender and grind until carrots are finely chopped. Four this over chicken, cover & simmer for 30 min. Remove chicken and put in warm oven. Pour sauce in blender and add milk and flour; whip until smooth. Pour back into pan and heat until thickened. Serve over rice and garnish with parsley and almonds. Serves 4.

Easy Chicken with Onions

Dot Kearns

6 chicken breast halves 1 (8 ½ oz.) jar small white onions salt and pepper 1 can cream of mushroom soup 2 tbsp. sherry 1/4 lb. grated cheddar

Skin breasts, season with salt and pepper, and place in casserole dish. Surround with the drained onions. Cover with soup and sherry mixture. Sprinkle cheese over top. Bake at 350°; covered, for 45 min. Then bake uncovered for 45 more min.

Chicken Bodini

2 c. cream of chicken soup 1 pkg. sliced almonds I large can sliced mushrooms 2 c. Le Seur peas

Nathalie Wood

8 chicken breasts. boned & chopped croutous 2 c. Velveeta cheese

1 tsp. cayenne, or to taste

sprinkle of water

breadcrumbs

butter

Combine soup, almonds, and mushrooms. Layer in large deep casserole the chicken, peas, croutons, cheese and soup. Repeat, finishing with croutons and cheese. Bake at 350° for 45 min. until bubbly. Serves 8-10.

Chicken and Wild Rice (asserole_Pat Fagg

1 (5 lb.) chicken 2 pkgs. wild rice mix

(Mr. Quigg's)

1 lb. hot sausage 4 med. onions, chopped

4 cans cream of mushroom 50up

Cook rice in chicken stock after chicken has been stewed. Fry sausage & drain. Sauté onions, then combine with soup, sausage and pepper. Place this mixture in a buttered casserole dish. Top with cut up chicken, then rice (making sure it is very moist). Dot generously with butter and top with breadcrumbs. Cover with foil and bake for 30 min. at 350° or until bubbly. This recipe is for a large crowd. It may be hawed easily, except do not half the sausage. Freezes well.

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Chicken Macaroni Bake Margaret Folger

1 can cream of chicken soup

1/2 c. milk

1 ½ c. coarsely chopped cooked chicken or turkey 2 c. elbow macaroni

2 tbsp. chopped pimento 1 tbsp. chopped parsley

2 thsp. buttered bread crumbs

In a 1½ qt. casserole, blend soup and milk; stir in next 4 ingredients. Bake at 350° for 25 min. 5tir, then top with crumbs. Bake 5 min. more. Freeze leftovers in serving size foil pans or plastic coutainers. This is especially useful for single servings.

Chicken Spagnetti Bootsie Kearns

1 large hen or turkey leftovers, cooked & sliced

1 lb. bacon

2 large cans sliced mushrooms

I large bottle stuffed olives

4 large onions, chopped

3 large cans tomatoes

1 lb. grated sharp cheese

Put tomatoes, onions, salt and tabasco to taste in large pot. While they are cooking on medium heat, fry bacon, drain and break into small pieces. Add bacon, sliced olives and chicken to tomatoes.

If possible, cook 1 box of spaghetti in chicken broth. At last minute add grated cheese to sauce.

Easy Chicken

Beverly Koontz

Lay floured, salted chicken pieces in large greased baking aish. Cover with a little melted margarine. Bake uncovered at 350° for I hour. Pour over chicken _ I can of cream of chicken soup which has been mixed with 1/2 can water. Cover baking dish with lid or foil and return to oven about 30 min. Serve with rice.

Sunday (hicken in the Oven

Polly Bingham

Place serving size pieces of fryer in baking dish with skin side up. Sprinkle with salt, then add flour until chicken is almost completely covered. Dot each piece with tiny bits of margarine or butter, using less than 1/4 stick. Place in 375° oven; brown, then pour 3 cups warm milk over chicken. Cover with foil, and continue cooking until done, approx. 1/2 hrs. (This is a good meal to prepare before leaving for church. Let the chicken cook until almost done, turn off oven and leave it to simmer until you get home.)

Chicken in the Bag Eva Dell Marsh Coat a 3 lb. whole fryer, frozen, with margarine, salt, pepper and a generous amount of seasoning salt. Place grocery bag on its side on a cookie sheet. Put chicken in the middle and paper clip the bag together. Bake at 400° for 2 hours. (Bag will not burn.) Slit bag and remove browned bird. You may also use several Cornish hens, but reduce cooking time to one hour.

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Herbed Chicken Supreme-Mary Irene Fowler

1 (3-3½ lb.) chicken, cooked and diced.

I can cream of chicken soup

1 (8 oz.) pkg. Herb Seasoned Pepperidge Farm Stuffing

3 ½ c. chicken stock

Place chicken in greased 12"x7"x 21/2" baking dish. Spread soup over chicken as evenly as possible. Cover with stuffing. Pour warm chicken stock over stuffing; be sure to wet all the mix. Bake uncovered at 350° for 1 hr. Serves 8.

5- Can Casserole Angelin Sue Lucht

I can chicken noodle soup

I can cream of celery soup

1 can Chinese Chow Mem noodles

1 small can boned chicken

1 small can condensed milk

Mix, undiluted, the contents of all 5 cans in a casserole dish. Mix up ahead of time. Bake uncovered at 325° for 30 min. Stir & serve.

Hot Chicken Salad

3 c. chicken or turkey 2 cans cream of chicken soup 2 c. chopped celery

4 tbsp. chopped onion pepper to taste

1/2 tsp. salt

Joanne Miller

1 c. mayonnaise

1 c. cracker crumbs

6 hard-cooked

eggs, chopped 1 c. slivered almonds

2 tsp. lemon juice

My together, then top with grated cheese or cnow mein noodles. Bake at 350° for 30 min., or 45 min. if refrigerated. Freezes nicely.

Mom's Brunswick Stew Eleanor Latimer

8 chicken breasts 8 chicken thighs

1 lb. fresh pork ham or loin

8-10 cans of tomatoes (large) 1½ qts. fresh butter beans (3 lbs.) or 3(1 lb.) pkgs of frozen baby limas

6 ears of corn or 1 (1 lb.) pkg. frozen white shoe peg corn

20 medium Irish potatoes

2 onions (good size)

salt, pepper, several dashes red pepper, Lawry's salt

This must be cooked in a large, heavy pot, an electric Nesco cooker or roasting pan set at 350°.

Cook together chicken pieces, pork (cut up) and three cans tomatoes. Cook slowly until chicken comes off bones. Pick out all bones. Add butter beans, onions and potatoes. Cook slowly for 3 more hours, adding tomatoes as needed. (Canned tomato & juice are only liquids needed.) Add corn and cook another hour until consistency is right. Never use any water. This takes eight or nine hrs. of cooking. Be sure to stir often to keep it from sticking. This freezes well.

Crock Pot Brunswick Stew-Eva Dell Marsh

3 med. potatoes, cubed 1 (10 oz.) pkg. frozen limas 1 (10 oz.) pkg. frozen cut okra 1 (10 oz.) pkg. frozen corn 3 c. cooked chicken, diced

1 (10 oz.) pkg. frozen corn 3 c. cooked chicken, diced 4 c. chicken broth 1 bay leaf

1 (16 oz.) can tomatoes

1 tbsp. sugar

undrained ¿ cut up

1/8 tsp. ground doves

Cook 8-10 hrs. over low heat.

HHIL 1 1

Chicken Pie

Mary Walker

pastry for two crust pie 6 tbsp. butter or margarine 2 c. chopped cooked chicken 1/4 tsp. pepper & 1/2 tsp. salt ²/3 c. chicken broth 2/3 c. cream of chicken soup 3 hard-boiled eggs, sliced

Prepare pastry, Divide into two parts, roll out and place in 10"x6"x11/2" inch baking pan. Melt butter, add chicken broth and soup. Add chicken. Pour into pastry lined pan. Top with sliced eggs, then rest of pastry. Pinch edges together. Bake at 425° for 35 min. Hield: 6 servings

Quick Chicken Pie

Carolyn Malone

1 stewing hen 11/2 c. chicken broth 11/2 c. Bisquick 1 stick margarine I can cream of 1 1/2 c. sweet milk chucken soup

Cook chicken and remove from bone. Place in greased casserole dish. Cut up butter over chicken. My soup and broth together; pour over chicken. Then my Bisquick and milk and spread over chicken. Bake at 350° about one hour until golden brown.

Chicken Ridiculous Harriet Mattes

Cover 6 chicken breasts with: 1 bottle Russian dressing

1 envelope Lipton Onion Soup mix

1 jar apricot preserves

Bake uncovered at 350° for 1 hour.

Chicken Treasures

2 c. cubed cooked chicken 2 c. chopped celery 1/2 c. chopped, toasted almonds 2 tbsp. lemon juice

2 tbsp. lemon juice 2 tsp. grated onion Lillyan Smith

1/2 tsp. sait
1 c. mayonnaise or
salad dressing
1/2 c. grated
American cheese

8-10 patty shells

Mix all ingredients together. Cook in a heavy skillet over low heat about 15-20 min. Serve in patty shells. Good cold served on lettuce.

Easy Chicken Casserole Kathy Blue

1 c. dry rice 1 (Boz) carton sour cream chicken thighs or breasts 1 c. water (enough to cover rice) 1 pkg. Lipton Onion Soup 1 can cream of mushroom soup

Layer dry rice on bottom of greased casscrole. Place raw chicken on top. My together next 3 ingredients; pour over chicken. Sprinkle dry onion soup on top. Bake at 325° for 2 hrs. Sprinkle with water while baking if too dry.

Cheez Whiz Chicken Britt Tyson

1 c. water
1 large jar Cheez Whiz
1 can cream of chicken soup
2 or 3 chicken breasts, cooked and boned
1 c. uncooked minute rice
1 pkg. broccoli

Combine first 3 ingredients and heat until mixed well. Pour over the other ingredients in greased casserole. Bake at 350° for 30 min.

Stuffed Cornish Hens with Mushroom Wine Sauce Laura Amos

1 (boz.) pkg. long grain & wild rice mix 2½ c. chicken broth
½ c. diced celery
½ c. sliced green onions
¾ c. sliced water chestnuts
1 (3 oz.) can chopped mushrooms, drained 6 tbsp. melted butter or margarine
2 tbsp. soy sauce
4 Cornish hens
5 alt
melted butter
mushroom wine sauce
4 ser

4 servings

Prepare rice mix according to package directions, substituting chicken broth for water; cool. Add next 6 ingredients. Toss lightly.

Sprinkle inside of hens with salt; then stuff lightly with rice mixture. (Extra rice can be baked about 30 min. and served as a side dish.) Truss hens, and place breast side up in shallow roasting pan. Bake at 375° for 50 to 60 min. or until juice runs clear when pricked with a fork; baste frequently with melted butter during cooking. Reserve pan drippings for sauce. Serve hens with Mushroom Wine Sauce:

1/2 lb. fresh mushrooms, reserved pan drippings sliced 3 thsp. dry white wine 1/4 c melted butter 2 thsp. sliced green onions Sauté mushrooms in butter; set aside. Combine pan drippings, wine è green onions in a small saucepan; place over high heat, and cook until reduced by half (about 10 min.). Remove from heat; stir in mushrooms and butter.

SEAFOOD

Crab Pie

Charlotte Hoskins

1 cup mayonnaise 3 chopped boiled eggs 1/2 cup celery, chopped 2 tsp. chopped green onions 1/2 cups grated cheddar 1 lb. crabmeat 2 uncooked deep dish pie crusts 2 cups asparagus chives

Take pie crusts and sprinkle with chives. Place drained asparagus into pie crusts. Mix the first 6 ingredients and pour into pie shells over asparagus. Bake at 375° for 30 min.

Murrell's Inlet Casserole

Carlene Blackmon

1 stick butter/margarine 1 medium onion 2 stalks celery 1/2 small green pepper 2 thsp gravy-making flour

1 c. milk 1 lb. white crabmeat

Melt butter in medium-sized skillet. Mince very fine the onion, celery, and pepper. Add to butter. Cook very slowly until tender, but not brown Add flour and stir well, cooking for 2 min. Add milk and cook until very thick. Allow to cool. Pick over crabmeat well to loosen and remove shell. In large bowl, add cream sauce mixture, plus:

2 tbsp. Worcestershire 1 tsp. dry nustard tabasco sauce

2-4 hard-boiled eggs, chopped (opt.) 1/4 c. mayonnaise

Blend carefully to avoid breaking up crabmeat. Put in casserole and cover top with crushed corn flakes. Bake at 350° for 45 min. Serves 6.

Crab Casserole

Lillyan Smith

3 c. crabmeat 1½ c. mayonnaise ½ green pepper, chopped 2 c. celery, chopped 1 medium onion, chopped

1 tsp. salt 2 tsp. worcestershire pepper to taste 1½ c. buttered bread crumbs

Mix all ingredients except crumbs. Put in buttered casserole and top with crumbs. Bake at 350° for 30 minutes. Serves 10-12.

Deviled Crab

Elizabeth Dunbar

1 can crabmeat (drained)
1 egg
2 tbsp. chopped onion
1/4 c. chopped green pepper
3/4 c. cracker crumbs

1 1/2 tbsp. mayonnaise 1 tbsp. prepared mustard 1 tbsp. worcestershire

Mix well. Put into greased baking shells or casserole dish. Sprinkle with paprika, Bake at 350° until brown. Serve hot. Serves 2 or 3.

Crab with Avocado

Frances Frye

3 small avocados, halved 1 lh fresh, lump crabmeat ½ c. mayonnaise

Juice of 2 lemons
3 hard-boiled eggs
1/2 tsp. curry powder

Mix crabmeat with mayonnaise & lemon juice. Season to taste with salt & pepper. Stuff avocado halves. Sieve eggs & mix with curry powder, then spread over tops of the stuffed avocados.

Seafood & Noodles Au Gratin_ Dorothy Davis

13/4 c. broad noodles 3 tbsp. butter 1 clove garlic, crushed (optional) 2¹/₄ c. sliced fresh mushrooms
1 can or 1 cup cooked Lobster

I c. cooked shrimp, split in half

Cook noodles until tender. Prain, set aside. Melt butter in skillet, and add garlic and mushrooms. Sauté until slightly browned. Add lobster and shrimp. Heat. Make a cream sauce of:

3 tbsp. butter 3 tbsp. flour 11/2 c. milk

When thickened, add 3/4 c. cheddar cheese. Stir over low heat until just melted. Add some ground pepper and 1 tsp. lemon juce. Pour over seafood and mux lightly. Put noodles in bottom of 6-cup casserole. Pour sauce over noodles; top with 1/4 c. cheddar cheese. Broil until cheese bubbles. Can be made ahead, omitting cheese topping until ready to broil. Serves 6.

Baked Flounder

2 lbs. flounder fillet 2 tbsp. lemon juice 3/4 c. V-8 juice 1/2 c. chopped celery

Ellen Amos

1/2 c. chopped onion 1/4 c. chopped green pepper

Place fillets in greased baking dish Sprinkle with lemon juice. Bake for 10 min. at 350° Combine juice and chopped vegetables in a saucepan and simmer for 10 min. Drain liquid from fish before pouring sauce over it. Bake for 15 min. More or until fish flakes when tested. Serves 6.

Roy's Stuffed Lobster

1/2 c. diced mushrooms 1/4 c. Chopped onion 2 thsp. butter 1 tbsp. flour

6-7 oz. crabmeat, flaked Lemon wedges Vicki Shipman

/4 tsp. salt
dash pepper, garlic
salt
/3 c. milk
1 slightly beaten
egg yolk
2 lobster tails
4 tbsp. melted butter

In saucepan cook onion and mushrooms in the 2 tosp butter; stir in flour and seasonings Add milk gradually cooking till thick and bubbly. Stir some of the mixture into beaten egg yolk. Return all to saucepan. Cook and stir one more minute. Add crabmeat carefully.

Cook lobster tails until done and remove meat. Pile lobster meat in large chunks back into lobster shells and cover with crab meat mixture. Place in shallow baking dish and bake uncovered in 375° oven for 10-12 min. Serve with lemon wedges and remaining butter. Serves 2.

Escalloped Oysters

Sarah Foscue

1/2 c. bread crumbs
1 c. Saltine cracker crumbs
1 stick melted margarine

1-1¹2 qts. oysters 2 oyster liquor 2 thsp. mulk

Spread half of crumbs thinly on bottom of 2qt. rectangular casserole. Add layer of oysters (1-1/2 qts.), seasoned to taste. Pour over oysters: 2 tbsp. oyster liquor with 2 tbsp. milk or cream.

Add other half of crumbs on top of oysters. Preheat oven to 400°, then turn down to 325°. Cook for 30 min.

Ouster Casserole

Sue Bouldin

1 pt. stewing oysters
with liquor
1 c. soft bread crumbs
2 eggs
11/2 tsp. lemon juice

1 small omon, chopped fine salt and pepper 1/4 tsp. dry mustard dash of worcestershire

Blend oysters and juice in electric blender, or chop very fine. Add other ingredients, except eggs; heat. Beat eggs and add to heated mixture. Pour into butlered casserole and top with herbflavored dressing mix. Dot with butter and sprinkle with paprika. Bake 40-45 minutes at 350°. Serves 4. (Can be made a day ahead, but don't top with crimbs until ready to bake.)

Scallop Pie

3/4 lb. scallops 2 tbsp. lemon juice or

vinegar

1 can cream of mushroom soup 1/4 cup parboil water

Val Foscue

2 tbsp. sherry 50 Ritz crackers 1 stick butter

1/2 c. freshly grated Parmesan cheese

Parboil scallops 2-3 minutes in 2 tbsp. lemon juice or vinegar. Drain and reserve 1/4 cup of the parboil water.

Place scallops in 6"x 10" casserole. Make cream sauce by mixing mushroom soup, parboil water, and sherry. Pour over scallops.

Top with Ritz crackers, butter, and parmesan cheese. Bake 20 minutes at 350.

Shrimp Geole

2 c. cooked shrimp
4 large tbsp. butter
1/2 c. diced celery
1/2 c. chopped onion
1/3 c. chopped green pepper
2 cans tomatoes
1 tsp. salt
1/4 tsp. pepper
2 tsp. sugar

Sarah Foscue

2 tbsp. Worcestershire 1 clove garlic, mashed 14 tsp. paprika 1 tbsp. lemon juice 2 tbsp. minced parsley 3 tbsp. flour 1 tsp. celery sced 2 bay leaves

Brown celery onions, peppers in hutter; add parsley and flour. When blended, add tomatoes, seasoning and shrimp. Cook 10 min. over low heat. Pour over rice. Serves 4-5.

Shrimp Creole with Cheese Rice

Anne Andrews

1 c. butter
1 c. chopped onion
1 c. diced celery
1 clove garlic, minced
2 tbsp. flour
1 tsp. salt
1 tsp. sugar
dash cayenne

1 tsp. paprika
1/2 small bay leaf
4 drops tabasco
1/2 c. diced green
pepper
1 (11b.3oz.) can tomatoes
2 c. cooked, cleaned
shrimp (11b. fresh

or 2-Toz. cans)

Melt butter. Add onion, celery, and garlic; cook slowly until tender. Add flour and seasonings; stir until blended. Stir in green pepper and tomatoes. Cook for 10 minutes over low heat. Add shrimp and heat. Serve in hot casserole lined with CHEESE RICE. Serves 6.

Cheese Rice:

3 c. water 2 c. shredded Amer. cheese 1 thsp. butter 2 thsp. finely chopped onion 1 tsp. salt 1 tsp. mustard 1 tsp. mustard 1 tsp. mustard 2 c. uncooked regular rice

Bring water to boil. Add butter, salt and rice. Bring to boil; reduce heat to low and cook, covered, 20-25 minutes, or until tender. Stir cheese, onion, and mustard into hot rice.

Tasty Shrimp Scampi

Martha Roberts

2 lbs. cleaned shrump 1 stick butter 1/3 c. olive oil 2 cloves garlic, crushed 1/2 tbsp. parsley salt to taste

Melt butter in skillet using low heat. Add oil. Add shrimp. Simmer 5 min. Add remaining ingredients. Cook several minutes. Serves 4.

Easy Shrimp Creole

Lois Markham

34 c. chopped omon 1 medium green pepper, chopped 1/2 c. chopped celery 2 tbsp. butter

Sauté above until tender - about 5 minutes. Remove from heat and stir in:

1 can (80z.) tomato sauce 1 tsp. parsley 1/2 c. water 1/2 tsp. salt 1/8 tsp. cayenne

Simmer 10 minutes. Add 1 pkg (80z.) of frozen shrimp (thawed). Bring to boil. Cover and cook over medium heat for 5 minutes. Serve over rice. Serves 2.

Bar-B-Q Shrimp

Ivis Amos

1/2-2 lbs. large shrimp 3 tsp. olive oil cracked black pepper 1 tbsp. salt 2 tbsp lemon juice 2 tsp Tapasco 3 tbsp worcestershire butter

Wash shrimp and spread in broiler pan (shells on). Drizzle olive oil over shrimp. Pepper shrimp until they are black. Mix the remaining ingredients and pour over shrimp. Cut up butter on top. Broil for 8-12 minutes. Taste for doneness.

Serve with newspaper on the table and lots of napkins. (Everyone shells his own.) Have French bread for sopping. Serves 4.

Shrimp & Wild Rice

2½ tbsp. butter
½ lb. fresh mushrooms
1 lb. cooked and peeled
shrimp
1 can artichoke hearts

1 can av lichore heart 1/2 c. Parmesan cheese paprika wild rice Debbie Smith

cream sauce:
4½ tbsp. butter
4½ tbsp. flour
3/4 c. milk
3/4 c. whipping
cream
2 c. sherry
1 tbsp. worcestershire
salt & pepper

Melt butter, sauté mushrooms. Put in 2qt. casserole the following:

1 layer artichokeš 1 layer shrimp

1 layer mushrooms

Make cream sauce and pour over artichokes, shrimp and mushrooms. Put Parmesan and paprika on top. Bake at 350° for 30 minutes. Serve over wild rice. Make I day early Serves 6.

Shrimp Curry

2 tbsp. butter 1 large onion, chopped 2 cloves garlic 1/4 tsp. salt

pepper to taste 1/4° c. raisins (optional)

mushroom soup 2 tsp. curry powder (or to taste)

4 tbsp. sour cream

1 c. cream of

Tammy Rhodenhiser

1 lb. cooked shrimp 2 tsp. lemon juice

Chop onions fine and saute with garlic in butter. Add salt and pepper. When onion has browned, add soup, curry powder, shrimp and raisins. Heat through. Tust before serving, stir in sour cream and lemon juice. Serve with green rice:

Green Rice

3 c. cooked (I c. uncooked)rice 1 pkg. frozen chopped spinach

2 eggs, well-beaten

1 c. milk

1 tsp. Worcestershire

I tsp. salt

1 thisp. grated onion (or 1/2 tsp. onuon salt)

1/4 c. mëlted butter

12 to 1 c. grated cheddar cheese

Thaw spinach and drain. Cook rice. Toss rice and spinach together in deep 2 gt. casserole. Add all other ingredients except butter and cheese. Your over rice mixture and mix well. Sprinkle butter and cheese over rice. Bake at 325° for 30-40 minutes.

Shrimp Mousse

1 can diluted tomato soup 1 lb. cream cheese 1/2 lb. shrimp, broken in small pieces (or crab or lobster) 1 c. mayonnaise

Diane T. Smith

2 tbsp. unflavored gelatin, dissolved in ½ c. cold water 1 c. chopped celery ¼ c. chopped onion ½ c. chopped green pepper

Heat soup to boiling, add cream cheese. Dissolve cheese over low heat. Remove from heat and add gelatin. When mixture cools and is starting to set, add remaining ingredients. Pour in mold & chill.

Chinese Fried Shrimp

1-2 lbs. shrump (boiled and peeled)
2-3 cups cooked rice
3 tbsp. butter
1 c. thinly sliced onions
1/2 c. chopped green pepper

Nancy Shaw

2 stalks celery with leaves, sliced 1 can mushrooms, drained 6 tbsp. soy sauce salt and pepper

Put butter in large skillet. Add onions, green pepper, and celery. Let cook until tender but not too soft. Add shrimp and mushrooms. Heat thoroughly and add soy sauce. Fold in rice. Season with salt and pepper; needs very little because soy sauce is salty. Add 3 tbsp. butter before serving. You can keep this warm for quite a while. This is a recipe to which you can add or subtract.

Shrimp Cantonese

Val Foscue

11/2 lbs. pecled, deverned shrimp, halved lengthwise 2 tbsp. butter, margarine or vegetable oil

2 c. sticed celery

2 c. coarsely chopped onion 1 qt. (80z.) fresh spinach leaves (optional) 1 can (1602.) mixed Chinese vegetables

1/4 tsp. pepper 1/4 C. soy sauce

14 c. chicken broth 2 tbsp. cornstarch

Sauté shrimp in butter for 1 minute or until shrump turns pink, using a large skillet. Add celery and onions. Cook, stirring at least 2 minutes. Add spinach and Chinese vegetables which have been rinsed and drained. Cover, cook 1 minute.

Blend pepper, soy sauce, chicken broth and cornstarch. Stir into shrimp-vegetable mixture. Cook, stirring, until sauce is clear & thickened, about 2 minutes. Serve over bed of fluffyrice and/or Chinese noodles. Serves 6.

Feta Shrimp

Nathalie Wood

1 c. sliced onion

2 cloves garlic, minced

2 tbsp. butter

2 tbsp. olive oil

8 c. peeled, chopped, seeded tomatoes

1 tbsp. dill

1 tsp. basil

2 tsp. sugar

2 tsp. dry mustard

3 lbs. shrimp,

pecled & develned 1/2 c. parsley

4 tbsp. dry Vermouth

1 tsp. pepper 1 tsp. salt

1 lb. feta cheese

Cook onion and garlic, until clear, in butter and olive oil. Add tomatces, dill, basil, sugar and mustard. Cook 15 minutes, or until reduced by 1/3. Add shrimp, parsley, vermouth, salt epepper. Cook 5 min. Divide into 8 servings (preferably shells) and top with cheese. Pake at 450° for 5 minutes. Serves 8.

Seafood St. Helena

2 c. white crabmeat 2 c. shrimp, cooked & cleaned 4 this. butter

4 thls. flour

1 c. milk

Frances Frye

1 c. light cream 1 c. grated, sharp cheese

Melt butter; add flour & liquids to make cream sauce. Season to taste with salt & pepper. Put in greased casserole. Sprinkle cheese on top. Bake at 350° until hot through 's cheese is melted.

Seafood Thermidor

Beth Hinson

1 stick butter
12 oz. can mushrooms,
drained
4 cans cream of celery
50up
6/2 c. of assorted seafood
(use 2/2 c. cooked shrimp
and 4 c. of crabmeat, or
substitute tuna, lobster)
1 tsp. dry mustard

cayenne pepper 4 tbsp. grated Parmesan cheese 1/4 tsp. paprika 6 oz. drysherry 3 c.rice-cooked

Melt hutter in large frying pan. Add mushrooms, soup, seafood, and seasonings. Stir well. Add cheese and wine. Serve over rice, toast, or in pastry shells. Serves 10.

Seafood Casserole

Linda Etheridge

2 lbs. shrimp 1 lb. crabmeat 1 c. chopped onion 1 c. chopped celery

Mix above ingredients and marinate 24 hours in 1 cup Durkee's sauce and one cup mayonnaise. Put in casserole dish and sprinkle with buttered bread crumbs. Cook at 350° until bubbly and browned.

Royal Seafood Casserole Vicki Reddick

2 cans condensed cream of shrimp soup 1/2 c. mayonnaise 1 small onion, grated 3/4 c. milk salt, white pepper, seasoned salt, ground nutmeg, and cayenne pepper 3 lbs. raw shrimp, cooked and cleaned 1 (7/202) can crabmeat, drained 1 (5 oz.) can water chestruts, drained and sliced 1/2 c. diced celery 3 tbsp. minced fresh parsley 1'3 c. uncooked white long grain rice, cooked until dry and fluffy. paprika 'slivered almonds

Blend soup into mayonnaise in a large bowl. Stir until smooth. Add onion, then milk. Now begin seasoning - use a lot because the rice and seafood do not have much flavor. When mixture is well seasoned, combine with other ingredients except paprika and almonds. Check seasonings. Add a few tosp. of milk if the mixture is dry - it should be moust. Put in large shallow buttered casserole. Sprinkle with paprika Scatter almonds generously over top.

Bake uncovered at 350° for about 30 min., or until hot and bubbly. Freezes well. Serves 12.

Tuna or Chicken Casserole

Kitty Coble

½ lb. macaroni

1/2 c. onion

1/2 c. green pepper

6 thsp.fat

1/4 c. flour

21/2 c. milk

2 c. cream of chicken or cream of mushroom 50UD

2 c. tuna

Cook macaroni. Sauté onions and peppers in fat. Add flour and milk to make white sauce. Mix with soup and tuna in casserole. Garnish with pimientos and almonds. Bake in a moderate oven for 35 min.

Tiffy Tuna Casserole

Lorraine Stout

1 onion, sliced 1 tbsp. margarine 1 can soup-shrimp or cream of celery 1/2 c. milk 1 c. drained, canned peas

1 c. (small can) tuna, broken in chunks dash of pepper

Cook onion in butter until almost tender. Add soup, milk, peas; cover and heat just to boiling, stirring occasionally. Add tuna and pepper. Heat through. Serve over crisp chowmein noodles. Serves 4. Desserts

DESSERTS

Apple Brown Betty 205 Crunch 205 Deep Dish Pudding 23 Apricot Baked 206 Ice 206 Ice 206 Banana Fluff 16 Pudding 221 Caramel Crunch 210 Charlotte Russe 206 Almond Caramel 21 Cobbler 207 Fresh Fruit 207 Peach 207 Coconut Delight 208 Cranberry Casserole 208 Custard Cheese 208 Jeff Davis 19 Mom's Ice Cream 209 Old Fashioned Boiled 209 Date Chewy Pudding 222 Nut Roll 211 Nut Torte 28 Delicious Dessert 210 Fruit Freeze 213 Galliano Milk Shake 211 Grasshopper Parfait 211	Lime Delight
Ice Cream Souffle with Hot	
Strawberry Sauce212	Hot Fudge226 Hot Strawberry212
Jello	Wine, Grandmother's 226
Finger	Time, Grandinother 3220
Raspberry-Applesauce 213	
Lemon	
Bisque214	
Cups	
Dainty	

 Dessert
 .216

 Frozen Dessert
 .215

 Ice Cream
 .215

 Tea Tarts
 .216

DESSERTS

Apple (runch

Hulda Whitely

Lillyan Smith

1/2 c. grape nut flakes

1/4 tsp. cinnamion

1/4 tsp. salt

6 large tart apples 1/2 c. butter or 1/2 c.granulated sugar margarine 1 tsp. cinnamon or nutmeg 1 c. brown sugar 1 c. flour

Peel and slice apples. Arrange in greased baking dish. Sprinkle with granulated sugar and cinicamon.

Combine brown sugar, butter, and flour until it resembles coarse meal. Spread over apple mixture, Bake at 325° for one hour. May be seried warm with ice cream.

Brown Betty

3 large, pared apples, sliced thin 1 tsp. lemon juice

4 tosp. margarine 3/4 c. brown sugar, firmly packed

Arrange apples in greased baking dish. Sprinkle with lemon juice. Cream together margarine and sugar. Add remaining ingredients, mixing well. Spread over apples. Bake, covered, at 350° for 30 min. Remove cover and bake 15 min. more. May be served with whipped cream or ice cream.

Baked Apricots. Charmel Farmer

2 large cans 1 box light brown sugar apricots, drained 1 box Ritz crackers butter

In greased baking dish, put a layer of peeled apricots. Cover with brown sugar, then a layer of crushed Ritz crackers. Dot thickly with lumps of butter. Repeat this to the top of the dish and bake at 300° for 1 hour til thick i crusty on top. Serves 10-12.

Apricot Ice Martha Roberts

1 large can apricots 1/2 c. sugar 3 c. water and a 1 small can crushed pineapple bit of lemon juice

Make surup by simmering sugar and water for 10 min. Mash apricots with a potato masher and add pineapple. Cool surup and stir in fruit. Put in an ice tray. As it hardens, beat well. Let harden again. Serve.

Charlotte Russe

Annie Mae Powell 4 c. cold water 1 pint whipping cream 1/2 c. boiling water 1/2 c. sugar 1 tsp. vanilla 1 pkg.LadyFingers 1 tosp. plain gelatin

Soak gelatin in cold water, then dissolve in hot water. Cool gelatin for a few minutes. Stir into whipped cream, sugar evanilla. Pour into sherbet glasses in which you have arranged 3 Lady Fingers. Chill in the refrigerator before serving.

Fresh Fruit Cobbler-Carolyn Cook

3/4 stick butter or margarine 3/4 c. milk 1/4 tsp. almond extract 3/4 c. flour 3 or 4 c. fresh fruit (peaches, strawber-1 tsp. baking powder ries, etc.)

Melt butter in large pyrex dish. Mix flour, sugar and baking powder. Stir in milk slowly. Add almond extract. Pour batter over melted butter. Add fruit on top. Bake at 350° for 50-60 min. (Makes its own crust!) Serves 6-8.

Peach Cobbler

Britt Tyson

1 large can peaches 1 c. Bisquick 1 c. sugar 1-2 sticks butter

fut whole can of peaches (with juice) into buttered casserole. Mix sugar & Bisquick. Pour over peaches. Cut butter into patties and sprinkle generously over top. Bake at 325° for 1 hour. Serve with ice cream or whipping cream.

Cranberry Casserole Jean Ward

3 c, chopped, peeled apples 1/2 c, brown sugar 2 c, cranberries 1/3 c, flour 1/2 c, sugar 1/2 c, melted oleo 1/2 c, instant oatmeal 3/4 c, chopped nuts

Mix fruits and sugar, then place in casserole. Mix together the remaining ingredients and crumble on top of fruit mixture. Bake at 325° for 40 minutes. Serves 8.

Coconut Delight Phyllis Morgan

12 oz. Angel Food cake 1 lg. carton Cool Whip 2 pkgs. instant 1 lg. can 1 lg. can crushed pineapple 3 c. milk 1/2 c. sherry

1 small pkg. frozen coconut

Line dish with pieces of Angel Food cake. Cover with pineapple. Whip instant pudding using milk and sherry. Fold inhalf the Cool Whip with pudding mixture. Pour over cake and pineapple. Cover with the remaining Cool Whip. Sprinkle with coconut.

Cheese Custard

Kitty Coble

12 saltine crackers 3 eggs 2 c.milk 1 stick butter 1 c.grated cheese salt & pepper totaste

In well-greased baking dish, crumble the crackers. Cover with cheese. Mix eggs, butter and nilk. Four over crackers i cheese. Let stand 30 min. Bake at 400° until set. Serve at once.

Old-Fashioned Boiled Custard Elaine Bradner

1 qt. milk
3/4 c. sugar
4 level tbsp. sifted flour
2 tsp. vanilla extract
4 egg yolks

Mix sugar, flour and egg yolks until smooth. Heat milk to lukewarm and add to above mixture. Cook in double boiler until thick. Add vanilla. Immediately set pan in a larger pan of ice water and ice cubes to chill. When cool, remove custard to a serving bowl and refrigerate. Serve with Cool whip. Makes 6 servings.

Mom's Custard Ice Cream Scottie Tucker

2 qts, sweet milk 6 eggs 2½ c. sugar 1 (130z.) can evaporated milk 4 junket tablets

Combine milk, eggs and sugar in a large saucepan. Slowly bring to a boil, stirring constantly. Remove from heat. Dissolve tablets in small amount of liquid. Add to lukewarm milk mixture. Stir in the evaporated milk; add flavoring to taste. Pour into one-gallon ice cream freezer, layering ice and ice cream salt. Note: when making fresh fruit ice cream, use only 4 eggs and 1 c. evaporated milk.

first layer: 1 c. flour, 1/2 c. oleo, 1/2 c. chopped nuts. Mix well and put in bottom of a 9"x 13" pan. Bake at 375° for 15 min.

second layer: 1 c. powdered sugar, 1 (80z.) pkg. cream cheese. My until smooth. Fold in 1 c. Cool Whip.

third layer: 2 pkgs. chocolate, vanilla, or lemon instant pudding. Add only 3 c. milk.

fourth layer: Spread Cool Whip over top and sprinkle with nuts or coconut.

Refrigerate overnight. Serves 12.

Caramel Crunch

Nathalie Wood

1 c. sifted flour 1/4 c. oats 1/4 c. brown sugar 1/2 c. butter

1/2 c. nuts 1 (12 oz.)jar caramel topping 1 qt. chocolate ice cream

Combine flour, oats, and brown sugar. Cut in butter until crumbly. Stir in nuts and pat into 13"x 9"x 2" pan. Bake at 350° for 15-20 min. Stir while still warm to crumble and cool. Spread half of crumbs in 9"x 9"x 2" pan and drizzle half of the topping over them. Stir ice cream to soften and spoon into pan. Drizzle with the remaining topping and crumbs.

Date and Nut Roll

Ruth Craven

2½ c. vanilla wafer crumbs
1 c. chopped marshmallows
1 c. chopped nuts
1 c. chopped dates
1 c. chopped cherries
½ c. condensed milk
2 tsp. lemon juice

Combine first 5 ingredients. Blend milk and juice. Add to crumb mixture & knead well. Form into roll 3" in diameter. Roll in extra crumbs and cover with wayed paper. Refrigerate.

Galliano Milk Shake Claryce Norman 1 jigger Galliano (140z.)

Ljigger Vodka Ljigger Orange liqueur vanilla ice cream to fill blender

Blend together in blender. A quick, easy dessert. Makes 4 to 6 servings.

Grasshopper Parfait Shirley Cromwell 1/2 gal. vanilla ice cream, softened 4-5 tbsp. creme de menthe 1 box chocolate wafers, crumbled Blend ice cream and liqueur with miver. Layer ice cream : crumbs in parfait glasses. Top with a cherry or chocolate shavings.

Ice Cream Soufflé with Lorinda Charles Hot Strawberry Sauce

1 qt. vanilla ice cream 6 almond macaroons, crumbled

3 tbsp. orange-flavored liqueur 1 c. heavy cream, whipped 1/4 c. chopped toasted almonds 1 tbsp. powdered sugar

To softened ice cream, add crumbled macaroons and stir in liqueur. Gently fold in whipped cream and pour into 1-quart souffle dish. Cover with plastic wrap and freeze until firm. Let stand at room temperature for 5-10 minutes before serving. Sprinkle with toasted almonds and powdered sugar. Serve with strawberry sauce:

2 pts. fresh strawberries, hulled, washed,

halved 1/3 c. sugar

2 thsp. crange-flavored liqueur

In a saucepan, simmer berries i sugar 'til berries are soft but not mushy. Remove from heat i stir in liqueur, Place in serving dish and specific over souffle.

Finger Jello

Suellen Ryan

4 envelopes unflavored jello 3 (30z.) pkgs. jello 4 c. boiling water

Mix gelatins; add water and stir until dissolved. Pour into large shallow pan; chill until firm. Cut into squares or strips. Children love it!

Raspberry-Applesance Angelin Sue Lucht Jello

1 pkg. raspberry jello 1½ c. applesauce 1 small pkg. frozen red 1 c. hot water raspberries, thawed

Mix together and refrigerate until set.

Topping:

Mix together: 1 c. sour cream, 2 c. miniature marshmallows

Refrigerate overnight. Then beat on high speed until smooth and creamy.

Fruit Freeze

Dot Kearns

juice of 1 lemon

Ilarge can crushed pineapple, undrained I large can whole peeled apricots, drained, seeded and masked with fork

b bananas, mashed

1 (16 oz.) can frozen orange juice, mixed according to directions

2 c. sugar melted in 1/2 c. hot water

Mix all ingredients and freeze in refrigerator dish until firm. Remove from freezer 30 min before serving. Spoon out as needed.

Lemon Bisque

1/4 c. hot water 1/2 c. sugar grated rind and juice of 2 lemons Peggy Amos Anne Bencini

1 pkg. lemon jello 1 large can evaporated milk crushed vanilla wafers chopped nuts

Mix first 4 ingredients and set aside. Chill milk well, then whip. And to cooled jello mix. Put wafer crumbs in bottom of 9"x 13" baking dish. Pour in lemon my-ture and sprinkle with more crumbs and nuts. Refrigerate overnight.

Lemon Cups

1 c. sugar 4 tbsp. flour 1/8 tsp. salt 2 plus tbsp. melted butter 5 tbsp. lemon juice

Elsie McPherson

grated lemon rind 3 well-beaten egg yolks 1½ c. milk 3 egg whites, beaten stiff

Add blended sugar, flour and salt to butter. Stir in lemon juice and rind; blend well. Add egg yolks and milk and stir well. Fold in egg whites; pour into greased custard cups and place in pan of hot water. Bake at 350° for 45 min. Makes 10-12.

Lemon Dainty

Pat Fagg

3 thsp. butter 1/8 tsp. salt 2/4 c. sugar juice frind of

1 Lemon

2 thsp. plain flour

2 egg yolks 1 c.milk

2 eggwhites, stifflybeaten

Combine butter, salt, sugar & flour; add yolks, milk, lemon juice & rind. Beat until smooth. Fold in beaten egg whites. Pour into buttered souffle dish. Set in a pan of hot water and bake at 350° for 45 min.

Frozen Jemon Dessert Vicki Kendall

16 marshmallows 2 egg yolks juice of 1/2 lemons /2 pt.whipping cream grated rind of 1 lemon Graham Cracker crumbs Place first 4 inaxedients in top of double

Place first 4 ingredients in top of double boiler. When melted, let cool. Add whipped cream. Line refrigerator trays with graham cracker crumps; add whipped cream mixture and sprinkle with more crumbs. Freeze.

Lemon Ice (ream

Harriet Mattes

2 eggs 1/2 c. sugar 1/2 c. light corn syrup 1 c. heavy cream

1 c. milk "4 c. lemon juice 1 tsp. grated lemon rind

Beat eggs until thick. Gradually add the remaining ingredients. Freeze until crystals form; beat, freeze until firm. Serve in Levnon shells.

Lemon Dessert

1 envelope unflavored gelatin ½ c. cold water 4 eggs, separated 1 c. sugar, separated Bea Huber

juice érind of I lemon 3 tbsp. butter 1/2 pt. whipping cream vanilla wafers

Soak gelatin in cold water. Beat egg yolks well. Add 1/2 c. of the sugar, juice, rind and butter. Cook in double boiler until thick, stirring constantly. Add gelatin. Beat well, then cool. Beat egg whites until stiff. Ada the rest of the sugar. Fold into first mixture. Whip the cream and fold into above. Crush the vanilla wafers for top and bottom crust.

Lemon Tea Tarts

Ellen Amos

l recipe pastry or 1 pkg. pastry miy 2 eggs, slightly beaten 1 c. sugar 1/4 tsp. salt 1 tbsp. grated lemon rind 1 tbsp. lemon juice 2 tbsp. melted butter or margarine

Roll pastry 1/8" thick. Cut into 3" rounds. Line muffin pans, allowing pastry to extend about 1/4" up the sides. Combine eggs, sugar and salt; beat slightly to blend. Stir in remaining ingredients. Pour into tart shells. Bake at 375° for 15-20 min. until crust is browned and filling is puffed. Remove from pans while still hot. Makes 12-15 tart-size or 30 small.

Lime Delight

1 (14½) oz. can evaporated milk 1 (3 oz.) pkg. lime jello 1¾ c. hot water 1 c. sugar

Myrtle Wells

"4 c. lime juice (Real Lime) 2 tsp. lemon juice 2 c. chocolate wafer crumbs 1/2 c. melted butter

Chill milk until icy cold. Dissolve gelatin in hot water. Chill until partially set, then whip until fluffy. Stir in sugar and juices. Whip the chilled milk. Fold into gelatin. Combine crumbs and butter; press into bottom of 11½"x 7½"x 1½" pan. Pourgelatin over crumbs and chill until firm. Serves 12.

Orange Sherbet

1 c. sugar 1 c. water 1 c. orange juce

Carlene Blackmon

juice of 1 lemon 1 large can chilled evaporated milk

Boil sugar and water until it coats spoon when tested; set aside to cool. Add juices and refrigerate. Stir several times until thoroughly chilled. Whip milk and add to this mixture. While freezing, stir several times to keep from becoming icy.

Baked Peach Halves

Mary Stanley

I large can peach halves

1/2 stick butter

I cinnamon stick

1/2 peach syrup from can

1/3 c. brown sugar (more if desired)

maraschino cherries

Bring butter, cinnamon stick, syrup and brown sugar to a boil. Place peaches in buttered baking dish, putting a maraschino cherry in center of each. Pour syrup myture over peaches and bake at 350° for 1½ hrs. May remain in oven at low temperature until ready to serve. Serves 8. May be used as a dessert or with baked ham.

Tangy Pears

Vicki Reddick

canned Bartlett pear halves (enough for 1/2 pear per serving)
grated rind and juice of I lemon grated rind and juice of I orange
1/2 c. Sugar
vanilla ice cream
whipped cream
semi-sweet chocolate, grated

Drain pears into saucepan. To the liquid, add rinds and juices. Stir in sugar and boil for 15 minutes. Cool slightly. Pour over pear halves, cover, and refrigerate overnight (or at least 10 hours). Put a pear half in a sherbet glass with about 3 tbsp. or more of the syrup. Top with a scoop of ice cream, then whipped cream. Sprinkle with grated chocolate.

Orange Poached Pears Laura Amos

1½ c. sugar b pears, peeled, ½ c. water halved, cored ½ c. orange juice whipped cream 2 thsp. lemon juice twist of orange rind

Combine first 4 ingredients in a large skillet; bring to a boil over medium heat, stirring until sugar dissolves. Boil gently 5 minutes. Add pears, Cover, reduce heat and cook 15 minutes, turning pears once.

Transfer pears and syrup into dessert dishes; top with whipped cream and a twist of orange rind, if desired. Makes 6 servings.

Pears in Red Wine Sauce Val Foscue

5-6 ripe dessert pears strip of lemon peel
5 oz. lump sugar small piece of
1/4 pt. of water stick cinnamon
1/4 pt. of red wine 1tsp. arrowroot
(claret or burgundy) (corn starch)
1 oz. almonds (shredded & browned)

Syrup: Dissolve water, sugar, wine and flavorings slowly. Bring to boil and boil for one minute.

Feel pears and poach in covered pan in the sauce. Poach at least 20-30 minutes (probably more.) Remove pears and strain syrup.
Mix the arrowroot with a little water before adding to sauce. Bring to a boil; then cook until liquid is clear. Spoon sauce over pears. Cool and sprinkle almonds over the pears. Serve cold with whipped cream.

Frozen Pineapple Torte

Nan Harrison

3 egg yolks dash of salt 1/2 c. sugar 1 (90z.) can crushed pineapple (save liquid) 2 tbsp. lemon juice 3 egg whites 2 tbsp. sugar 1 c.whipping cream 2 c.vanilla wafer crumbs

Beat egg yolks; add salt and 1/2 c. sugar. Stir in pineapple juice and lemon juice. Cook in double boiler until mixture coats spoon, stirring constantly. Add pineapple; cool. Make meringue of egg whites and 2 tbsp. sugar. Fold in whipped cream and custard. Spread half the crumbs in bottom of dish. Pour in custard mixture; cover with remaining crumbs. Freeze firm, about 3-4 hours. Serves 6-8.

Easy Pot de Creme

reme Judy Hustrulid

1 (6 oz.) pkg. semisweet chocolate morsels 2 tbsp. sugar pinch of salt

1 egg 1 tsp.vanilla extract 3/4 c. hot milk whipped cream

Combine all ingredients except whipped cream in blender; blend I minute. Pour immediately into 4 small dessert dishes. Chill well. Serve with whipped cream. Yield: 4 (1/2 c.) servings.

Banana Pudding

2 boxes instant vanilla pudding (flavored with vanilla extract) 3 c. milk 1 small carton sour cream

Jane Sizemore Ernestine Wall

1(8-9oz.) carton Cool Whip 1/2 c. sugar 1 box vanilla wafers 6-8 bananas, sliced

Mix pudding, milk and sugar. Add cream and half the cool whip. Spread wafers on bottom of baking dish; cover with sliced bananas, and then the pudding mixture; repeat twice. Add vanilla to the remaining Cool Whip and spread on top. Grate 2 or 3 wafers for effect. Serves 16.

Bonton Bread Pudding

Laura Amos

1 loaf French bread 1 qt. milk 3 eggs 2 c. sugar 2 tbsp. vanilla 3 tbsp. oleo, melted 1 c. raisins

Soak bread in milk; crush with hands until well mixed. Then add eggs, sugar, vanilla and raisins and stir well. Pour oleo in bottom of thick pan, add bread mixture, and bake until very firm. Let cool; then cube pudding and put in individual dessert dishes. When ready to serve, add sauce and heat under broiler.

Sauce: 1 stick butter or oleo, 1 c. sugar, 1 egg Cook sugar and butter in double boiler until very hot and well dissolved. Add well beaten egg and whip very fast, so egg doesn't curdle. Let cool and add whiskey to taste.

Chewy Date Pudding Mary Frances Smith

1 c. sugar
2 egg yolks
2 tbsp. milk
2 tbsp. flour
1 tsp. baking powder
1 c. chopped nuts (pecans)
1 c. chopped dates
2 tbsp. flour
2 beaten egg whites

Blend together all ingredients except beaten egg whites. Mix well, then fold in egg whites. Pour into flat baking dish and bake at 350° for 30-45 minutes or until top is brown and cracked. Cut in squares and serve with whipped cream or whipped topping.

Dream Pudding

Carrie Mae Braswell

1 large can sticed pineapple 2 tbsp. flour 2 eggs 2 tbsp. sugar, if needed 1 lb. lg. marshmallows 1/2 lb. chopped pecans 1 pt. whipping cream

Pissolve flour in juice from pineapple. Beat in eggs. Add sugar. Cook on low heat, stirring constantly until it forms a thick paste. Remove from heat. Add marshmallows and stir every few minutes until they dissolve and mixture cools. Pice pineapple and add to above. Stir in nuts, then fold in whipping cream. Refrigerate.

Persimmon Pudding. Mary Frances Smith

1/2 gal. persimmons
1/2 pts. buttermilk
1/2 c. flour
1/2 c. sugar
1/4 lb. butter or oleo

I tsp. soda 1/2 tsp. salt I tsp. vanilla I tsp. cinnamon I tsp. ginger

Mix persimmens and milk, then run through collander. Add melted butter, then remaining ingredients. Pour into well-greased pan and bake at 350° for 1 hour or until it has brown crust on top and juice boils up clear.

King's Arms Tavern Old-Fashioned Raisin Rice Pudding

Martha Roberts

4 eggs 3/4 c. sugar 2 c. milk 1/3 c. cooked rice 1/2 tsp. lemon juice 1½ tsp. yanilla 1 tbsp. butter, melted 1 tsp. nutmeg ²/3 c. seedless raisins

Combine eggs, sugar and milk and beat well. Fold in remaining ingredients. Pour into greased 2-qt. casserole and put dish in a pan of boiling water. Bake at 350° for approx. 45 min. or until custard is set. Serves 8.

Sweet Potato Pudding

Libba Herbert

2 c.raw sweet potato; grated 1½ c.rich milk 2 eggs ³/4 c. sugar 1/2 c. melted oleo pinch of salt 2 tsp. vanilla shredded coconut (opt) chopped nuts (opt)

Grate sweet potato and immediately add milk to prevent darkening. Beat eggs, add sugar, and whip until fluffy. Add oleo, salt and vanilla. Mix together and put in a well-greased baking dish. Bake at 350° for about 25 min. Coconut and/or nuts may be added for variety.

Pumpkin fecan Sundaes Evelyn Byrum

1/2 c. sugar 2 tsp. cornstarch 1/4 tsp. ginger 1/4 tsp. cinnamon 1/8 tsp. salt dash nutmeg 1 c. canned pumpkin
3/4 c. milk
1 tsp. vanilla
butter pecan or vanilla
ice cream
1/2 c. pecan halves
whipped cream

In medium saucepan, combine first six ingredients. Stir in pumpkin, milk, and varilla. Cook and stir until thickened and bubbly. Scoop ice cream into sundae ordessert dishes. Pour some hot pumpkin sauce on top. Sprinkle pecan pieces on top. Top with dollop of whipped cream.

Scotch Shortbread Margaret Folger

2 c. sifted all purpose flour
1 c. corn starch pinch of salt
1 c. margarine
½ c. sugar

Sift together flour, corn starch and salt. In large bowl, with electric miver, beat margarine to soften and gradually add sugar, beating until blended.

Gradually stir in enough dry ingredients until dough is stiff enough to work with hands. Knead in remaining dry ingredients on a lightly floured cloth or board until well-blended and smooth.

Divide dough into 3 or 4 parts; form each into a ball. Place each ball on a cookie sheet and pat into a circle about 7" in diameter.

With a sharp knife, cut each circle into 8 pie-shaped pieces, but do not separate them. Prick each piece with a fork. Fress outer eages with times of fork. Bake at 325° for 15 min.; reduce heat to 275° and bake 20 min. more _ intil golden. Remove from oven and separate pieces. Cool on cookie sheet 5 min. Remove from cookie sheet and cool completely on wire rack. When cooled, wrap in wax paper and store in airtight container.

Hot Fudge Sauce

Cheryl Bolick

1 can sweetened condensed milk 1 (boz.) pkg. chocolate chips 2 tbsp. butter salt 1 tsp. vanilla

Put milk and chocolate chips in top of double boiler. Stir until chips are melted and mixture is smooth. Remove; add vanilla, salt and butter.

Grandmother's Wine Annie Mae Powell

²/₃ c. butter 1 egg beaten ²/₃ c. sugar 1/4 c. brandy

Stir together and cook in double boiler for five minutes. Serve with plum pudding or fruit cake.

Sherried Strawberries

Vicki Reddick

2 tbsp. orange juice 2 tbsp. sugar 1 (10 oz.) pkg. frozen raspberries, thawed vanilla ice cream

Wash and hull strawberries; slice lengthwise or leave them whole. Combine with sherry, rinds, juices, and sugar. Cover and chill for one hour or more.

Put raspberries through a sieve to remove seeds; chill. Just before serving, combine strawberries with raspberry sauce. Spoon over vanilla ice cream in individual chilled dessert bowls. Makes b servings.

Jakes ies

CAKES	PIES	
Apple, Fresh229	Angel	251
Applesauce230	Toffee	
Christmas Fruitcakes231	Apple, Easy	253
Mama's230	Chopped	253
Banana Nut231	Deep Dish	23, <mark>253</mark>
Caramel	Blueberry, Delicious	254
Carrot, Hawaiian233	Banana	254
Cheesecake	Butter Pecan Ice Cream	
Deluxe234	Buttermilk	252
Liz's Cocoa235	Cherry	
Pina Colada	Cream Cheese	
Royale233	Party Cheese	
Chocolate	Chess	
Cherry	Chocolate	
*	Easy	
Pound	Lemon	
Syrup	Mom's Pecan	
Waldorf-Astoria 236	Chocolate	
Crumb	Blender	
Fig, Choice 23	Chess	
Fruit Cake	German	
Applesauce Christmas231	Ice Cream, Easy	
Dark	Meringue	
Uncooked	Coconut	
White	Easy	
Fruit Cocktail237	Derby	
Fudge Cupcakes 239	Exquisite	
Malt Shake Cake240	Good	
Malt Shake Cupcakes240	Heath Bar	
Mystery Mocha239	Ice Cream	
Palmetto	Butter Pecan	
Pineapple	Chocolate, Easy	
Plum	Creme de Menthe	
Pound	Lemon, Luscious	266
Banana	Chess	258
Brown Sugar242	Delicious Meringue	267
Chocolate243	Graham Cracker	267
Ellie's244	Grandma's	
Orange245	Old Fashioned	
Praline245	Lemonade	
Prince of Wales 25	Million Dollar	268
Prune, Shaw House246	Peanut Butter	
Sour Cream246	Pecan	
Italian	Brown Sugar	
Spicy Date Nut248	Mom's Chess	
Strawberry248	Southern	
Ugly Duckling Pudding250	Pineapple, Janie's	
White 21	Coconut Pumpkin	
Loaf	Harvest	
Wine249	Strawberry, Fresh	
Yum-Yum	Frozen	
Pastry251	Mile High	

Fresh Apple Cake

Grace Neal

1 c. cooking oil 1 c. chopped nuts

2 c. sugar 1 tsp. soda 3 c. flour 2 tsp. vanilla 2 eggs ½ tsp. salt

3 c. chopped fresh apples (peeled)

Combine cooking oil and sugar. Add well-beaten eggs and vapilla. Measure and sift together flour, salt and soda. Add dry ingredients to first mixture. Stir in chopped fresh apples and nuts and combine with above ingredients. Pour into a greased pan (13" x9") and bake in 300° oven until done (approx. 55 min.).

Caramel Glaze for Fresh Apple Cake:

1 c. lt. brown sugar 1 tsp. vanilla 1/2 c. butter or margarine 1/4 c. cream

Place butter and sugar in double-boiler and allow to melt; blend well. Add cream (or evaporated milk) and bring to a full boil. Cool and add vanilla. Spread.

Variation: Carrie Mae Braswell uses 3 eggs, 1½ c. oil, I tsp. Vanilla and I tsp. salt when making her apple cake. She makes 3 layers and bakes them at 325° for 40 min. She uses the caramel glaze between the layers and uses the following recipe to frost the outside:

8 oz. cream cheese 1 box powdered sugar 1 stick butter 2 tsp. vanilla

Cream butter and cheese. Add sugar, vanilla, and a few drops of nulk.

Applesance Cake

1 pkg. Duncan Hines Yellow Cake mix 1 pkg. (3 oz.) Jello French Vanilla Pudding 4 eggs 1/3 c. salad oil 1/3 c. sour cream

1 c. cinnamon applesance

Mary Stanley

1 c. white raisinschopped

1/2 tsp. cinnamon
1/4 tsp. nutmeg

Glaze:
1 c. XXX sugar
1 tbsp. hot milk

Blend all ingredients in large mixing bowl on medium speed. Beat 4 min. Grease and flour tube pan. Bake 350° for 50-55 min. Prizzle glaze over cake.

Mama's Applesance Cake. Louise Howard

4 c. flour 4 tsp. soda (level) 2 c. sugar ½ tsp. cloves 1 tsp. nutmeg 1 tsp. cinnamon 1 oz. sq. unsweetened chocolate (melted) 2 c. raisins or nuts 1½ c. melted butter 3 c. boiled applesauce 2 t. baking powder 1 tsp. salt 1 tsp. vanilla 2 eggs (beaten)

Sift 1st 6 ingredients together. Then add the eggs and beat. Add chocolate, raisins or nuts, boiled applesance, melted butter, baking powder and salt. Mix well, then add vanilla. Cook in well-greased and floured tube pan

Cook in well-greased and floured tube pan or in 3-4 layers. If using tube, bake at 325° for 60 min.; if using layers, bake at 375° for 30 min.

Applesauce Christmas Fruit Cakes

Eleanor Latimer

1 small pkg. candied cherries

4 slices of glazed pineapple

1 can applesauce

1 tsp. cinnamon

1 tsp. nutmeg 3½ c. plain flour

172 sticks butter or margarine 1 box dates (chopped) 1/z box of seeded raisins

1 c. pecans (chopped)

Jean Dula

4 egas

1 c. water

1 tsp. soda

2 c. white sugar

3 eggs

dash of salt

Cut up the fruit and soak overnight in

1 c. of grape or blackberry wine. Cream sugar and butter, Mix in other ingredients, adding fruit last. Cook in paper cups, in muffin tins. Bake at 325° for 30 min. or at 300° for 45 min.

Banana Nut Cake

1 or 2 small bananas 1 box yellow or banana cake miy

cake miy 4.4c. oil 1 small pkg. instant 42c. chopped nuts banana creme or vanilla pudding

Slice bananas in large bowl and beat until well-mashed. Add remaining ingredients. Beat at medium speed for 2 min. Pour into greased and floured tube or Bundt pan. Bake at 350° for 60-70 min. Cool in pan at least 15 min., remove; finish cooling on rack.

Caramel Cake

Myrtle Pope

1 c. butter 2 c. sugar 3 c. sifted cake flour 3 tsp. baking powder 1/4 tsp. salt 4 eggs 1 c. milk 1 tsp. vanilla 1/2 tsp. almond extract

Cream butter. Gradually add sugar, creaming until light and fluffy. Sift flour with baking powder and salt. Add eggs one at a time to creamed mixture, beating well. Add flour myture alternately with milk and flavorings, beating after each addition until smooth. Pour the batter into three 9" layer pans, lined on bottoms with paper. Bake at 350° for 25-30 min, Cool in pans 10 min, then turn out and cool on racks.

Frosting: 1 stick butter or margarine 1 box light brown sugar ½ c. evaporated milk ½ tsp. baking powder 1 tsp. vanilla

Melt butter in heavy sauce pan. Add sugar and stir to blend well. Add milk and cook to soft ball stage. Remove from heat and let stand about 5 min. Then add baking powder and vanilla and beat until smooth and creamy.

Hawaiian Carrot Cake Marjorie Anderson

11/2 c. salad oil 1c. sugar Ic. brown sugar

3 eggs 3 c. flour 2 tsp. soda

2 tsp. vanilla

1 tsp. salt

3 tsp. cinnamon 2 c. coconut

2c. ground carrots 1 c. nuts

8 oz. can crushed pineapple and juice

Stir well with spoon. Bake in 13"x9"x2" pan at 350° for 1 hr. Frost while slightly Warm. Frosting:

3 oz. pkg. cream cheese 1 stick margarine

1 box powdered sugar

2 tsp. vanilla juice of 1/2 orange or use frozen mice

Cheese cake Royale

Frances Austin

2 c. zwieback crumbs 1/2 c. sugar

1/2 c. butter melted 1 tsp. cinnamon

Mix together, and pat into bottom and sides of 9" cake pan. Blend together.

4 eggs 1 1/2 tosp. Lemon rind 1 c. sugar 1 c. light cream 1 42 lb. cottage cheese 1/8 tsp. salt

1 1/2 tbsp. lemon 4 tbsp. flour Juice

Bake at 350° for 1 hr. Cool with door open 1 hr. Cool completely in pan.

Deluxe Cheesecake Mary Ashcraft

1½ c. graham cracker crumbs 2 tbsp. sugar ¼ c. plus 2 tbsp. butter or maraarine

butter or margarine, melted

1 1/2 tsp. cinnamon

3(80z.) pkgs. cream cheese, softened

1 c. sugar 3 eags

1 tsp. vanulla, divided 1 (4602) pkg. sour cream

3 tosp. sugar

Combine crumbs, 2 tbsp. sugar, butter and cinnamon; mix well, Press into a 10"spring-form pan. Beat cream cheese in a large bowl until soft and creamy. Gradually add 1 c. sugar, beating until fluffy. Add eggs, one at a time, beating well after each addition. Stir in 1/2 tsp. Vanilla. Pour cream cheese mixture into crust. Bake at 375 for 25 to 35 min. until set.

Beat sour cream on medium speed of miver for 2 min. Add 3 tosp. sugar and 1/2 tsp. vanilla. Beat 1 min. longer. Spread over cheesecake. Bake at 500° for 5-8 min., or until bubbly. Cool, chill 8 hrs. or overnight. Remove from pan before serving.

Piña Colada Cheesecake_ Linda Wheeler

2 (80z.) pkgs. cream cheese 1 1/2 c. powdered sugar 1 med. carton Cool Whip 2/3 can (large) crushed pineapple, drained

7 thsp.rum
44 c.flaked
coconut
1 c.chopped walnuts
10" granam
cracker crust

Cream cheese and sugar until fluffy. Add rum, pineapple, coconut and walnuts. Fold in cool whip. Pour into crust. Chill in refrig. at least 4 hours. Cherries may be spread on top.

Liz's Cocoa Cheesecake - Mary Wheeless

16 oz. cream cheese, softened 1¹/4 c. sugar ¹/3 c. ttershey's cocoa 2 tsp. vanilla, divided

2 eggs

1 c. sour cream 2 tbsp. sugar

Blend cream cheese with 14 c. sugar, cocoa and 1 tsp. vanilla. Add eggs one at a time, beating well after each. Pour in prepared graham cracker crust. Bake at 375° for 35 min. Then combine sour cream, 2 tbsp. sugar and 1 tsp. vanilla. Miy well and spread on hot cake. Chill several hours.

Chocolate Cherry Cake - Pat Fagg

1 pkg. butter fudge 1 tsp almond extract 1 (21 oz.) can cherry pie filling 2 beaten eggs

Blend together with wooden spoon and bake in greased 9" x 13" pan for 30 min at 350." Topping: 1 c. sugar 60z. semi-sweet 5 tbsp. butter chocolate chups

1/3 c., milk

Combine sugar, milk, and butter in pan and boil for I min, stirring constantly. Remove from heat and stir in chocolate. Pour over cake while still warm.

Chocolate Syrup Cake - Vivian Penry

1 stick butter 1 tsp. baking powder

1 c. sugar 1 tsp. vanilla 4 eggs 1 large can

1 c. flour chocolate syrup

Cream butter and sugar. Add eggs, one at a time. Blend in other ingredients. Pour into greased 13x9x2" pan. Bake at 350° for 30-35 min. Icing:

11/2 sticks butter 1/2 c. chocolate chips

1/2 c. Pet milk 1 tsp. vanilla

1 c. sugar

Boil butter, milk, and sugar for 3 min, Add chocolate and vanilla. Pour over hot cake.

Waldorf-Astoria Chocolate Cake

Nan Kester

1 stick margarine 1½ c. milk

2 c. sugar 2 c. sifted flour

4 sq. semi-sweet choc. 2 tsp. baking powder 2 tsp. vanilla

Melt chocolate in double boiler. Cream margarine and sugar. Add melted chocolate; mix well. Sift dry ingredients together. Slowly add to batter along with milk. Add eggs and vanilla; beat 1 min. Pour into greased and floured cake pans. Bake at 350° for 25-30 min.

Icing: Melt 1/3 c. margarine and 1/4-1/3 c. Hershey's cocoa. Sift one box confectioner's sugar. To this add - 1 tsp. vanila and the chocolate multire. Add enough milk to make it easy to spread. Cool cake completely

before icing.

Crumb Cake

Susan Gurley

1 box yellow cake mix 1/2 c. flour

2 tsp. cinnamon 3 tsp. melted butter

1/2 c. brown sugar

Prepare cake mix as directed. Pour into greased 13"x9"x2" pan. Combine other ingredients and sprinkle over cake. Bake according to package directions.

Fruit Cocktail Cake

Gladys Horney

13/4 c. sugar 2 egas

1/2 tsp. salt 1 tsp. vanilla

2 eggs 2 c. flour

I (170z) can frut cocktail

2 tsp. soda 1 c. flaked coconut

Beat sugar and eggs until light and fluffy. Stir in combined dry ingredients, vanilla, undrained fruit cocktail, and coconut. Bake in greased 13'x 9"x 2" pan at 350° for 30 ~ 40 minutes. Add topping as soon as cake is removed from oven.

Topping:

1 stick margarine 1/2 c. chopped nuts 1 c. evaporated milk 1/2 c. flaked coconut 2/3 c. sugar

Boil margarine, milk and sugar about 15-20 minutes. Add nuts and coconut.

White Fruit (ake

Beverly Koontz

Cream together:

3/4 lb. butter, softened 2 c. sugar

Add:

10 eggs, well-beaten 4 c. self-rising flour

Flour well and my together:

1 lb. candied pineapple 1 lb. chopped English 1 lb. candied cherries walnuts, Brazil 1/2 lb. candied citron nuts, or pecans 2 boxes white raisins 2 fresh grated co-

L fresh grated coconuts, or 4 small pkg. frozen coconut

Add fruits to batter and mix well. (Use hands for thorough mixing.)

Grease tube pans with Crisco. Cut brown paper to line pans; grease paper after it's put into pans _ or _ spray pans with Baker's Joy.

Fack cake batter into pan; divide evenly. Bake at 250° for 3½ hrs., or bake one cake at a time in 250° oven for 2 hrs. + 15.30 min. Store in cool place. If cake gets dry, place

apple slices on top. Makes 2.

Fudge Cupcakes

1 stick butter 1½ sq. unsweetened chocolate 1 c. sugar

Mary Mason

2/3 c. flour I tsp. vanilla I eggs, well-beaten I c. chopped pecans (optional)

Melt chocolate and butter in double boiler. Mix other ingredients and add to chocolate. Fill 18 baking cups 2/3 full and bake in 325° oven for about 15 min. Note: They are great to keep on hand in the freezer.

Mystery Mocha Cake Nancy Shaw

3/4 c. sugar 2 tsp. baking powder 1 c. flour 1/4 tsp. salt 1 tsp. vanilla

2 tbsp. butter 1 sq. unsweetened chocolate ½ c. milk

Sift dry ingredients together. Melt butter and chocolate. Add to dry ingredients with milk and vanilla. Stir well. Pour into greased 9"x 9" pan.

1/2 c. sugar 4 tbsp. cocoa 1/2 c. brown sugar 1 c. cold coffee

My dry ingredients and sprinkle over batter. Then slowly pour over the coffee. Bake at 350° for 35 min. It makes its own chocolate sauce on the bottom of a cake (like brownie) Top with ice cream or whipped cream.

Malt Shake Cupcakes Janice Hughes

½ c. butter or margarine 1/2 c. boiling water 1/2 c. sugar $1^{2}/2$ tsp. bakıng powder 1/2 tsp. salt

1 c. instant chocolate malted milk powder 1 c. all-purpose flour 2 eggs, slightly beaten 1 tsp. vanilla 1/4 c. chopped walnuts cherries, cut in half

Melt butter in water in 1 qt. jar. Add remaining ingredients except for 1/4 c. malt powder, walnuts and cherries. Cover tightly. Shake about 10 times. Stir lightly. Shake vigorously until well blended. Fill baking cups 3/3 full. Sprinkle remaining 1/4 c. malt powder evenly over each muffin cup, and add walnuts evenly. Bake at 375° for 20-25 min. Cool. Drizzle with icing. Top each with a cherry half.

Icing: Combine 1 c. powdered sugar, 2 tbsp. hot water, 1/2 tsp. vanilla, dash of sait.

Malt Shake Cake:

Double ingredients in cupcakes_using Lc. cool water instead of boiling water, Combine all ingredients except 1/2 c. malt powder, walnuts and cherries in large bowl. Blend 30 sec. at lowest speed, beat 2 min. at medium speed. Pour into two greased and floured 8" or 9" round pans. Bake at 375° for 30-35 min. Cool 10 min: remove from pans. When thoroughly cool, fill and top with Creamy Malt Filling:

Combine 2 c. heavy cream, remaining 1/2 c. malt powder, 1/4 c. cocoa, and 2 tbsp. sugar. Beat until thick. Decorate with chopped nuts

and cherries. Refrigerate.

Pineapple Cake

Suellen Ryan

3/4 c. shortening 1½ c. sugar 3 eggs, separated 1 c. milk 1 tsp. varilla 3 c. sifted flour 3 tsp. baking powder 1/2 tsp. salt

Cream shortening and sugar. Add egg yolks and vanilla. Sift flour, baking powder and salt together—add alternately with milk. Fold in stiffly beaten egg whites and bake in two 9" cake pans at 375° for 25-30 min.

Pineapple Icing:

2 c. pineapple 3 tbsp. flour 2 c. sugar 2 egg yolks

pinch of salt My well. Cook until thick. Remove from heat and add 1/4 stick butter.

Plum Cake

Ellen Amos

2 c. self-rising flour.

2 c. sugar 1 c. vegetable oil

3 eggs

2 jars strained plum baby food

1 tsp. cloves

1 tsp. cinnamon

Mix well. Fold in 1 c. chopped nuts. Pour in greased Bundt pan, and bake at 350° for I hr. Sprinkle with powdered sugar.

Banana Pound Cake Frances Frye

1 pkg. yellow cake mix 8 oz. sour cream 1/2 c. oil 1/4 c. sugar 4 eggs

1/2 c. finely mashed, ripe bananas 1/2 tsp. baking soda 2 tsp. lemon juice 1/3 c. Chopped nuts (more, if desired)

Stir soda and lemon juice into the bananas. Mw all ingredients, adding eggs one at a time, at low speed. Then mix at med/high for 2 mim. Bake at 375° for 40 to 45 min. in tube part. Glaze with 1 c. confectioners sugar, 3 tosp. canned milk and 1 tsp. vanilla.

Brown Sugar Pound Cake

Gladys MFarland

1 lh light brown sugar 1/2 c. sugar 1 ½ c. butter or margarine 5 large eggs 3 ½ c. flour

1/4 tsp. salt
1 tsp. baking powder
1 c. milk

1 c. chopped nuts 1 tsp. vanilla

Cream butter; add sugar and beat. Add eggs, one at a time, beating well after each. Add dry ingredients and milk, alternately, ending with flour. Add vanilla and nuts. Pake at 300° for 15 min., then bake at 350° for 45 min. or more. Let stand in pan 20 min. before removing.

Variation: Gladys Albertson uses 2 tbsp. vanilla and 1/2 tbsp. baking powder. She bakes her cake at 325° for 11/2 hrs.

Chocolate Pound Cake - Ruth Craven

3 c. flour 5 tbsp. cocoa 1/4 tsp. salt 1/2 tsp. baking powder 3 c. sugar

1/2 lb. butter 1 c. sweet milk 2 tsp. vanilla 5 eggs, beaten

Sift dry ingredients together. In large bowl, cream butter and sugar; add beaten eggs. Blend in flour mysture and milk a little at a time. Add vanilla. Bake at 300° for 11/2 hrs., or more. Use lined and greased pan. Can be served plain or frosted with one of the following:

Chocolate Icing: Melt 6 tbsp. cocoa, 1 tsp. butter and 1/2 stick margarine. Add 1 c. powdered sugar and 1/3 c canned milk. After it bubbles, and the rest of the box of sugar and enough milk to spread. Add I tsp. of vanilla. Pour on hot.

German Chocolate Icing: Cook the following on medium heat until thick:

2 c. sugar 1 large can 1 c. coconut 3 egg yolks 1 large can evap. milk

1 stick butter 1 tsp. vanilla

Cool and put on cake. Cake can also be cut and layered with this icing.

Ellie's Pound Cake - Fleanor Latimer

8 eggs, separated 1/8 tsp. salt 1 c. sugar 1 1/2 tsp. cream of tartar 3 sticks butter or margarine or blend 1 tsp. vanilla 2½ c. plain flour ¼ tsp. baking soda 1¼ c. sugar 1 tsp. ground nutmeg

In a large bowl with miver, beat egg whites at high speed. When frothy, add salt, cream of tartar and 1 c. sugar. Beat until soft peaks form. Empty into another bowl and set aside.

In the same bowl, place softened equivalent of 3 sticks butter. Cream butter with 1 tsp. vanilla.

Sift together: flour, soda, nutrheg and 14c. sugar. Blend into butter mixture at medium speed, beginning with flour mixture and alternating with egg yolks. End with flour mixture. When this is thoroughly blended and a creamy yellow color, fold in egg white mixture from other bowl.

Bake in greased and floured stempan. (I use cast iron bundt pan) and bake in 300° oven for 1 hour and 10 min. Put in a cold oven. Do NCT PREHEAT. Before putting cake in oven, rap pan and batter sharply on a board three or four times to remove air bubbles. Cool for 10 min. in pan and then turn out on foil. This cake keeps a long time wrapped in foil, and also freezes well.

Orange Pound (ake Betty Ann Harrison

3 c. sugar 2 sticks butter 1/2 c. shor tening

5 eggs 3 c. plain flour 1/2 tsp. baking powder

1/2 tsp. salt

1 c. orange juice

2 tsp. grated orange

Cream sugar, butter and shortening. Add eggs, one at a time, beating well after each. Sift dry ingredients together, then add alternately with orange juice to batter. Add rind. Bake in tube or Bundt pan for 1 hr. and 15 min. at 350. Let cake cool in pan for 5 min, then turn out and glaze while still warm:

⁴/₃ c. orange juice _ 2 c. sifted XXX sugar

Praline (ake

1 stick margarine

1 c. buttermilk 2 eggs, beaten

2 c. brown sugar

Dixie Klemme

2 c. flour

2 tbsp. (heaping) cocoa

1 tsp. soda

1 tsp. Vanilla

Melt margarine and buttermilk; let cool. Blend eggs and sugar. Sift dry ingredients. then add to egg myture. Add vanilla. (Batter Will be thin.) Bake in 13"x 9"x 2" pan at 350° for 20-25 min. Topping:

1 stick butter at room temperature

6 tbsp. cream

1 c. brown sugar

1 c. chopped nuts, coconut or pineapple Blend cream, butter and sugar. Add nuts. Spread on cake while hot. Broil for 5 min. on bottom rack with door open.

Shaw House Prune Cake. Eleanor Latimer

3 eggs, beaten 1½ c. sugar 1 c. oil

1 c. oil 2 c. flour 1 tsp. baking soda 1 tsp. salt

1 tsp. cinnamon ¹/2 tsp. ground allspice

1 c. buttermilk

1 c. chopped, cooked prunes

Add sugar and oil to eggs. Sift dry ingredients. Add buttermilk and dry ingredients alternately to batter. Add prunes. Bake in two round layer cake pans at 350° for 35 min.

Icing:

1/2 c. butter 2 c. confectioner's sugar 2 tbsp. cream 1 tsp. vanilla

Cream butter and confectioner's sugar. Blend in cream and vanilla. Spread on Prune Cake.

Sour Cream Cake

3 c. cake flour

3 c. sugar

3 sticks butter, at room temperature

6 eggs ¼ tsp. soda

Sue Anderson

1/4 tsp. salt 1 tsp. vanilla

1 tsp. lemon extract juice of 1/2 lemon

1 (8 oz.) carton sour cream

Combine all ingredients except sour cream until well-blended. Then add sour cream. Pour into greased and floured tube pan. Bake at 325° for 1½ hrs. Cool before removing from pan. This cake needs no frosting—delicious served with fresh fruits and whipped cream.

Italian Sour (ream Cake_Mo Robinson

2 eggs, separated
1/2 c. brown sugar,
packed
1 c. coconut
1/2 c. chopped nuts
1 pkg. pudding-included
butter cake miy
1 c. sour cream
1/2 c. amaretto
1/2 c. water
2 eggs

Glaze:
1 c. powdered
sugar, sifted
2 tbsp. cocoa
2 tbsp. amaretto
1 tbsp. margarine
or butter, softened
1 tbsp. corn syrup
2-4 tbsp. water
2 tsp. chopped nuts
6 maraschino cherries

In small bowl, beat 2 egg whites until foamy. Gradually add brown sugar; beat until stiff peaks form, about 3 min. Fold in coconut and nuts. Spread meringue on bottom and up sides of well greased tube pan to within 1" of top. In large bowl, blend cake mix, sour cream, amaretto, water, eggs, and 2 egg yolks at low speed until moistened; beat 2 min. at high speed. Pour batter evenly into pan.

Bake at 350° for 55-65 min. Cool upright in pan 10 min.; loosen sides and invert onto serving plate. Cool completely.

glaze:

Blend powdered sugar, cocoa, amaretto, margarine, corn syrup and water until smooth. Spoon over top of cake, allowing some to run down sides. Sprinkle with ground pecans; garnish with cherries. Serves 16.

Spicy Date Nut Cake - Marianna Qubein

5 eggs, separated 1 ¹/4 c. sugar 1 c. butter 2 tsp. cinnamon 1-2 tsp. ground cloves 1 tsp. nutmeg Rind of 1 lemon or orange

1 c. yogurt

1/4 tsp. soda
1 1/2 c. flour
1 c.chopped dates
1/2-1 c. broken walnuts
1 1/2 tsp. baking powder

Beat egg whites until fluffy; set aside. Combine sugar and butter. Add egg yolks, spices, and rind. Mix well. Combine yogurt and soda; add to batter and mix by hand. Mix dates and nuts with flour and baking powder. Then add to batter. Fold in beaten egg whites. Pour into prepared 13"x9"x 2" pan. Bake 30-45 min. in 375° oven.

Strawberry Cake

1 pkg. yellow cake mix

3/4 c. wesson oil

1 small pkg. wild

strawberry jello

4 eggs

Vicki Reddick

1/2 c. water

10 oz. pkg. frozen

strawberries,

thawed (save liquid)

1/8 c. strawberry liquid

My ingredients according to directions on cake package. Bake in greased tube pan for 1 hr. at 350°.

Icing:

1 box confectioner's sugar 1 stick butter, softened 44 c. strawberry liquid

My above ingredients and frost completely cooled cake. Decorate top of cake with whole strawberries, if desired.

Uncooked Fruit Cake - Florence Sechrest

1/2 lb. graham crackers

1 c. dates

1 c. raisins

2 tbsp. candied orange

peel 1/2 c. citron

2 tbsp. candied cherries 2 tbsp. candied pineapple

1 c. chopped nuts

1 tsp. cinnamon

1/4 tsp. cloves

1/4 tsp. salt

1/4 tsp. nutmeg

42 tsp. ground allspice

1 c. marshmallows

1 c. thick cream

Chop marshmallows fine and soak in cream before using. Crumble crackers fine. Add spices and salt to dry crumbs and mix well. Add other ingredients, mix well and add marshmallows. When thoroughly blended, pack in a square or loaf pan lined with wax paper and let stand for 12 hrs.

Wine Cake

Martha Yarborough

1/2 c. cold water

42 c. white wine

Sprinkle $\frac{1}{4}$ c. chopped nuts over generously greased and floured $13"\times 9"\times 2"$ pan.

Combine the following:

1 box yellow cake mix 1 small box instant

1 small box instant Varilla pudding 4 eggs

1/2 c. vegetable oil

Beat 2 min. at high speed. Pour into pan. Sprinkle 1/4 c. chopped nuts on top. Bake according to directions on box.

Topping: Boil 1/2 c. margarine, 1 c. sugar and 1/4 c. water for 1 minute. Add 1/4 c. wine. Drizzle on cake while not.

Ugly Duckling Pudding (ake-Louise Howard

1 box yellow cake mix 1 c. coconut

1 small box Lemon 4 eggs
Instant Pudding 4 c. oil

L (16 oz.) can fruit 1/2 c. firmly packed cocktail, with syrup brown sugar 1/2 c. chopped nuts (optional)

Blend all ingredients, except brown sugar and nuts in large bowl. Beat 4 min. at med. speed. Pour into greased and floured 13"x 9" pan. Sprinkle with brown sugar and nuts. Bake at 325° for 45 min. or until cake springs back when lightly pressed and pulls away from sides. Po not underbake. Cool in pan 15 min. Spoon glaze over and serve warm or cool.

Butter Glaze: Combine 1/2 c. each butter or margarine, granulated sugar, evaporated milk in saucepan. Boil 2 min. Stir in 11/3 c. coconut.

Yum-Yum (ake

Grace Neal

2 eggs 2 c. flour 2 c. sugar 2⁴/₂ tsp. baking powder 2 c. undrained crushed pineapple

Beat eggs and sugar together until light and fluffy. Stir in pineapple. Add flour which has been sifted with baking powder. Mix well and spread into greased and floured 13"x 9" x 2" pan. Bake at 350° for 30-35 min. Add Topping:

1 c, sugar

1 stick margarine
1 stick margarine
2 tsp. Vanilla
1 c. flaked coconut
1/2 tsp. lemon extract
1 c. chopped nuts
Boil sugar, margarine and milk for 2 min.
Remove from heat and add other ingredients.
Spread over hot cake.

PIES

Pastry

Vikki Redmond

Mix together:

4 c. plain flour 2 tsp. salt

1 thisp. sugar

Cut in:

13/4 c. shortening

Beat together:

1 tbsp. Vinegar

I large egg 1/2. c. Water

Add to flour mixture. Makes 5-6 pie crusts.

Angel Pie

Margaret Hart

4 egg whites 4 egg yolks juice & grated peel of 1 tsp. cream of tartar 1 1/2 c. sugar, divided l'iz lemons 3/4 c. whipping cream

Beat egg whites until foamy; add cream of tartar and beat until stiff. Gradually add L c. sugar. Spread meringue into a greased 9" pie plate. Bake at 250° for 11/2 hrs. (meringue should not brown). Cool. Beat egg yolks until light; add lemon juice and peel and 1/2 cup sugar. Stir over not water until slightly thickened. Cool. Whip cream and add half to the cooled filling. Spread filling in meringue crust and cover with remaining whipped cream. Chill in the refrigerator at least 24 hours.

Toffee Angel Pie

Lois Markham

2 egg whites - beat until stiff. Add...

2/3 c. sugar-slowly.

Put on brown paper bag and spread into two shapes-round or rectangular, as for the layers of a cake.

Bake at 275° for 30-40 minutes, until edges are slightly brown. Open door and turn off oven.

Leave until cool.

11/2 c. Heath Bar crumbs - buy bars and roll with rolling pin between wax paper or, if available, buy already prepared crumbs

available, buy already prepared crumbs. I large container Cool Whip gently add the crumbs to cool whip. Spread on meringue shell as a cake filling. Top with other shell. Can be made I day ahead. Refrigerate.

Buttermilk Pie

Anne Shelton

 $1\frac{1}{2}$ c. sugar 2 tbsp. flour 3 eggs

1 stick butter 1/2 c. buttermilk 1 tsp. Vanilla

Melt butter and cool. Mix sugar and flour. Stir in eggs (adding one at a time) and butter. Add butter mulk and vanilla. Pour into unbaked pie shell. Bake at 350° for 45 minutes.

Easy Apple Pie

Fat Fagg

1 c. sugar 3/4 c. flour

1 stick butter 1 tsp. cinnamon

Mix together until crumbly. Place 1/2 of this in a deep dish pie crust. Place thickly sliced tart apples on top (as many as possible). Top with remaining mixture. Bake at 350° for 1 hr:

Deep Dish Apple Fie

Margaret Hart

6 large apples, sliced 2 tbsp. lemon juice 1/4 c. water 1/2 tsp. cinnamon

1 c. sugar 3/4 c. flour 1/4 tsp. salt 6 tbsp. butter

Mix cinnamon with 1/2 c. sugar and sprinkle over apples. Add 1/4 c. water and lemon juice. Mix remaining sugar, butter, flour, and salt for crumbly top crust, and pat over apples. Bake at 375° for 40 minutes.

Chopped Apple Pie

Royale Wiggin

2 c. chopped apples (enough to fill pie shell)
2 pie shells
1 c. sugar

1 tsp. corn starch 1 tsp. cinnamon 1 egg, well-beaten 1/4 tsp. salt

3/4 stick margarine, melted

My all ingredients well and pour over apples in bottom shell. Top with second shell. Prick top shell with fork. Top with butter. Bake at 400° for 1 hr. until tender.

Blueberry-Banana Pie Dorsay Howard

1 small cream cheese 1 large cool whip 1/2 c. sugar 2 tbsp. lemon juice 1 can blueberry pie filling 2 bananas

Prepare and bake a 9" pie crust. Slice bananas on bottom. Mix cheese and cool whip and spread over bananas. Let chill in refrigerator Mix sugar, lemon juice and blueberry topping and spread over pie.

Delicious Blueberry Pie Bobbie Rasmussen

1.2 Pet pie crusts (unbaked frozen)-than. 1 c. pecans broken. Mash into crust. Bake and cool crust.

2. Mix 8 oz. softened cream cheese with 1 box powdered sugar. Beat until creamy. Put in pie shell.

3. Split can of blueberry pie filling over 2 p.25 4. Top with large carton of Cool Whip.

Party Cherry Cheese Pie Evelyn Kallam

11" pastry shell (baked) or graham cracker crust 1 pkg. unflavored gelatin

1/2 c. cold water

1/3 c. sugar 1/4 tsp. salt 1 tsp. grated lemon rind

2 tsp. lemon juice

2 c. creamed cottage cheese

1 c. heavy cream, whipped

Prepare pastry shell. Sprinkle gelatin on cold water to soften; dissolve over boiling water. Stir in sugar, salt, lemon rind, and lemon juice. Fut cottage cheese through sieve or beat on high speed with an electric mixer. Stir in gelatin. Fold in whipping cream. Turn into baked pastry shell Chill. Then add glaze:

2 (1 lb.) cans red sour pitted cherries (water packed)
1 c. cherry liquid
1 pkg. unflavored gelatin

2/3 c. sugar 1/8 tsp. salt L tbsp. lemon juice 1/8 tsp. red food coloring

Drain cherries _ reserve 1 c. liquid. Sprinkle gelatin on ½ c. cherry liquid, dissolve over hot water. Stir in ½ c. cherry liquid, sugar, salt, lemon juce and coloring. Chili until gelatin mounds slightly. While gelatin is chilling, arrange the drained cherries on top of pie. Spoon gelatin over cherries. Chili until firm.

Cream Cheese Cherry Pie-Kitty Coble

1½ lbs. cream cheese 1 c. sugar 2 eggs, well-beaten ½ c. soft butter 2 tsp. Vanilla ½ tsp. grated lemon rind 1 can cherry pie filling ¼ tsp. almond extract

In large cheese cake pan or spring form pan, (greased), press down thinly rolled rich pastry with the back of a spoon. Blend cheese & sugar. Add 2 eggs, butter, vanilla and lemon rind. Blend thoroughly and pour into lined pan. Bake in a 400° oven for 45 min. When cool, spread I can cherry pie filling, to which almond extract has been added.

Chess Pies

Ann Ring

1/2 stick butter or margarine 2 c. granulated sugar 2 c. lt. brown sugar juice of 1 lemon 1 tbsp. vanilla 7 whole eggs

Cream butter, sugar and vanilla. Break eggs into this and stor enough to mix well. Do not beat with mixer. If eggs are over-beaten, the mixture will boil over. About two table spoons of mixture in pastry shell makes one pie.

Use your own pastry, cut in rounds to fit shallow muffin tins. Bake at 350° until jelled (will not shake). Makes about 2 dczen.

Chocolate Chess Pie

1½ c. sugar ½ stick butter or margarine 3½ heaping tbsp. cocoa 1(5½ oz.) can evaporated milk Augusta Nicholson

2 eggs 1 tsp. vanilla 1/2 c. chopped pecans-(optional)

Melt butter, and add sugar and cocoa. Mix well. Add eggs, mix well. Add milk and vanilla. Stir well until muture is smooth. Add nuts if desired. Bake in preheated oven 350° for 35-40 minutes in an unbaked pie shell. Pie should be firm in center. Serve warm with whipped cream or vanilla ice cream.

Mom's Chesse Pecan Pie

1 stick butter or margarine 1 c. granulated sugar 1 c. brown sugar, packed 4 eggs, beaten 3/4 c. milk

Scottie Tucker

3 tbsp. flour 1 c. pecans, chopped 1 tsp. vanilla 1 unbaked pie shell pecan halves

Mix all ingredients together and pour into pie shell. Arrange pecan halves on top. Bake at 350° until knife inserted in center comes out clean, 40-50 minutes.

Easy Chess Pie

1 stick butter or 2 egg margarine, softened 1 ts 1 c. sugar

Betty Thacker

2 eggs 1 tsp. vanilla

Cream margarine and sugar. Add 2 eggs. Mix thoroughly. Add vanilla and stir. Bake in an 8" pie shell at 325° for 35-40 minutes.

Lemon Chess Re

1½ c. sugar 1 tbsp. flour 1 tbsp. corn meal mix 3 whole eggs

Augusta Nicholson

1/4 c. melted butter 1/4 c. sour milk juice of 2 lemons

Mix together the sugar, flour and corn meal. Add eggs, beating well after each, then add rest of ingredients. Bake at 350° for 35 or 40 min.

Chocolate Pie

Bootsie Kearns

2 squares chocolate, grated 1 c. hot water 1/3 stick butter 1 tsp. vanilla

1 c. sugar 2 egg yolks, beaten 2 tbsp. cornstarch 2 tbsp. cold water

Meringue: 2 egg whites, 2 tbsp. sugar
Put chocolate into pan with water, butter,
Vanilla, sugar, egg yolks and cornstarch
(that has been dissolved in the cold water)
Cook until thick. Pour into baked pie crust.
Top with meringue.

Blender Chocolate Pies

Vikki Redmond

2½ c. sugar 6tbsp. cocoa 4 eggs 1½ c. canned milk 1 tbsp. vanilla 1 stick melted oleo

Preheat oven to 350°.
Put liquid in blender first, then add the dry ingredients and blend well. Pour into two deep pie shells and bake 30 minutes. Remove from oven when centers of pies still shake.

Chocolate Meringue Pie - Debbie Smith

2 egg whites ¹/₂ c. sugar ¹/₈ tsp. salt ¹/₂ c. chopped pecans ¹/₈ tsp. cream of tartar ¹/₂ tsp. vanilla

Beat whites until foamy and add salt and cream of tartar. Beat until it makes soft peaks. Add sugar and beat until stiff. Fold in nuts and vanilla. Put in a 9"pie pan (greased). Bake in a slow oven (300°) for 55 minutes. Let cool.

1 bar Baker's sweet chocolate 3 tbsp. hot water 1 c. heavy cream (whipped) 1 tsp. vanilla

Melt chocolate in double boiler. Add water and blend. Let cool. Add vanilla. Fold the chocolate into the whipped cream. Put in the meringue shell and chill about 1½ hours.

German Chocolate Pie

1-40z. pkg sweet chocolate 1/4 c. butter 1²/3 c. (14 ½ 0z.) canned milk 1¹/2 c. sugar 3 tbsp. cornstarch 1/8 tsp. salt

Betty Flythe

2 eggs 1 tsp. Vanilla 1(10")pie shell or 2(8")pie shells, unbaked 1 ¹/₃ c. coconut ¹/₂ c. chopped nuts

Melt chocolate with butter over low heat, stirring until blended. Remove from heat; gradually blend in milk. Mix sugar, cornstarch and salt. Beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Combine coconut and nuts; sprinkle over filling. Bake at 375° for 45 munites. Cool at least 4 hours before cutting.

Easy (oconut Pie 6 eggs (well-beaten) I stick butter or margarine

Voris Cross 1 c buttermilk 1 c. flaked coconut 2 unbaked pie shells

My all ingredients well and pour in pie shells. Bake at 35% for 30 minutes.

Coconut Pie

Jean Ward

1 stick margarine (melted) 5 eggs (beaten separately) 2 c. sugar 3/4 c. buttermilk

1 c. Baker's coconut 1 tsp. vanulla 2 pie shells

Melt margarine, add beaten eggs, then rest of ingredients. Pour into 2 - 9" pastry shells. Bake at 350° for 45-60 min. until brown on top. Shake pan to test if center is firm.

Pineapple-Coconut Pie

Cheryl Bolick

3 eggs, well-beaten 1½ c. sugar

1/2 c. melted butter or margarine

Mix well. Then add:

1 box coconut (7oz. frozen) 1 small can crushed 1 tsp. vanilla

pineapple (drained)

Mix and pour into 9" unbaked pie shell. Bake at 350° for 40 minutes or until prowned.

Derby Pie

Laura Amos

1 c. sugar ½ c. sifted flour 2 eggs, slightly beaten 1 c. pecans 1 stick butter, melted and cooled 6 oz. chocolate chips 1 tsp. Vanulla

Miy sugar and flour. Add eggs, chips, pecans, butter and vanilla. Pour into 9" unbaked pie shell. Cook 45-50 minutes at 350.

Exquisite Pie

Mary Frances Smith

Cream one stick of butter or margarine with one cup of sugar. Add the following:

2 eggs
¹/2 c. coconut
¹/2 c. seedless raisins
¹/2 c. chopped pecans

1 tbsp. vinegar 1 tbsp. vanilla cinnamon nutmeq

Pour in unbaked 9"pie shell. Bake at 325° for 35-40 minutes.

Good Pie

Britt Tyson

1 can Eagle Brand 1 larg ½ c. 5 ugar pine ½ c. pine ½ c. pine ½ c. pine 1/2 c. pine 1 large carton cool whip 1 smal 2-9" baked pie shells

I large can crushed pineapple (drained)

1/2 c. pecans
1 small can coconnt
e shells

Mix ingredients together and refrigerate.

Heath Bar Pie

Debbie Smith

1 box crushed Famous chocolate wafers 1 stick melted butter

Mix together. Press into pie crust. Bake at 350° for 10 minutes.

Let soften:

1 qt. vanilla ice cream 10 crushed Heath Bars

Mix and put in cooled pie shell. Freeze. Top with chocolate sauce when ready to serve.

Butter Pecan Ice Cream Fie Vicki Reddick

1½ c. cold milk 1 c. (½ pt.) softened Vanilla ice cream 9"baked pie shell 1 pkg. (6-serving size)
Jello Butter-Pecan
Instant Pudding and
Pie Filling

Thoroughly blend milk and ice cream. Add pie filling mix. Beat slowly with hand beater or at low speed of electric mixer until blended - about one minute. Pour immediately into cooled pie shell. Chill until set - about three hours. Cover with Cool Whip. Store in refrigerator, not freezer.

Ice Gream Pie

Suellen Ryan

Crust:

16-18 marshmallows (melted)

1/4 lb. margarine 1/2 pkg. German choc.

In double boiler or over low heat, stir ingredients occasionally, until melted. Add 2½ c. Rice Krispies. Grease pie plate with margarine. Press crust mixture into pie plate. Cool.

Filling: Add one quart ice cream. Shave chocolate on top. Freeze until ready to serve.

Creme de Menthe Ice (ream Pie.

3 pts. Vanilla ice cream 5 tbsp. green creme de menthe 1/3 c. butter, softened 'Jane Dunbar 2c.chocolate wafer crumbs fudge sauce

Combine wafer crumbs with butter and press into 10" spring form pan. Refrigerate until well chilled, about 1 hr. Turn ice cream into a large bowl to soften; pour creme de menthe over it and swirl. Fill wafer shell with ice cream and freeze.

Sauce:

3 oz. unsweetened chocolate ½ c. water ¾ c. sugar 1/4 tsp. 5alt 4 ½ tbsp. butter 3/4 tsp. Vanilla

In a saucepan, combine chocolate with water. Cook over low heat, stirring until chocolate melts. Add sugar and salt. Cook, stirring until sugar is melted and thickened. Remove from heat and 5tir in butter and vanilla. Cool. Drizzle over top of pie and return to freezer until firm. There will be a cup of sauce left over.

Old Fashioned Lemon Pie Beverly Sumner

1 c. sugar 3 eggs, beaten 1/2 stick butter (melted) juice of two lemons grated rind of 1 lemon

Melt butter, add sugar, eggs, juice and rind. Pour in standard pie shell.

Cook at 325° for 30-45 min.

Grandma's Lemon Pie_Mabel Sale

1 c. sugar 2 eggs, separated 1 tbsp. butter 3 c. milk juice and grated rind of one lemon

In saucepan, cream together butter and lemon rind. Add lightly beaten egg yolks and heat. Add sugar and mix well. When ready to pour into unbaked pie crust, add lemon juice and then milk, mixing well. Fold in stiffly beaten egg whites. Bake at 350° for approximately 30 minutes, or until pie is set.

Lemon Luscious Re

Margaret Hart

1 c. sugar 74 c. lemon juice 3 thsp. cornstarch 3 egg yolks 74 c. margarine 1 c. milk 1 thsp. grated lemon rind 1 c. sour cream baked 9" pie shell

Combine sugar, cornstarch, margarine, lemon rind and juice and egg yolks. Stir in milk. Cook over medium heat, stirring constantly until smooth and thick. Cool. Fold in sour cream and spoon into baked shell. Chill. Garmsh with thin, unpeeled lemon slices.

Lemonade Re

Susan Gurley

I graham cracker crust

I small can frozen pink lemonade

I large size Cool Whip

I can Eagle Brand milk

juice of I lemon

Fold all ingredients and put into crust. Chill in refrigerator 1 hour or until ready to serve.

Delicious Lemon Meringue Pie Marion Younts

Combine: 1 c. sugar

1/4 c. cornstarch

1/2 tsp. salt

Blend in: 4 c. cold water

Add: 1 1/4 c. hot water

Cook: until thick; stir constantly. Reduce heat and cook until clear. (5 to 8 min.) Stir occasionally.

Add: 1/4 c. lemon juice (fresh). Cook 2 min.

Blend: 3 slightly beaten egg yolks. Cook 2 min.

Add: 2 thsp. butter. Cool. Four into baked shell and top with meringue.

Graham Cracker & Lernon Re Tammy Rhodenhiser

1 can Eagle Brand 2 egg yolks 1/2 c. lemon juice 1 tsp. grated lemon peel whipping cream

Add egg yolks to milk slowly. Stir in lemon juice a little at a time. Mix until smooth. Pour into a cooled graham cracker crust. Top with whipping cream and refrigerate.

Million Dollar Pie

1 ~ 9 or 10 oz. container whipped topping

1 can Eagle Brand 1 small can frozen lemonade

I can fruit cocktail

Frances Frye

- 1 small can crushed pineapple
- 2 Keebler graham cracker crusts

Than lemonade and topping. Combine milk and lemonade and beat until thickened. Drain fruit cocktail and pineapple. Stir fruit into milk mixture. Fold in whipped topping and place in crusts. Put in refrigerator until ready to serve.

Peanut Butter Pie

Mary Mason

1 c. milk

1 large pkg. cream cheese

2/3 c. crunchy peanut butter

Beat above ingredients together.

Add:

2 c. powdered sugar

1 tsp. vanilla

1 large container Cool Whip

Beat well and pour into 2 baked pie shells or graham cracker crusts. Freeze.

Pecan Pie

Daisy Welch

1 c. light brown sugar 1 c. refined sugar 4 eggs, lightly beaten 1 c.pecans

1½ stické melted oleo 2 tsp. vanulla 2 tsp. vinegar

Mix all ingredients together and pour in unbaked pie shells. Bake at 325° for 40 minutes. Makes 2 pies. (Hint: sit pies on cookie sheet - this seems to make pie crust on bottom flaky.)

Southern Pecan Pie

Jeanette Davenport

1 c. chopped pecans 3 eggs ²/₃ c. sugar

1/3 tsp. salt 1/3 c. melted butter 1 c. dark Karo syrup

Beat eggs, sugar, salt, butter and syrup until well blended. Mix in pecans. Pour into pie shell. Bake 40-50 minutes at 375°.

Pumpkin Pie

Diane T. Smith

Combine:

1 pkg. Jello egg custard mix

1/2 c. sugar 1/2 c. milk

11/2 c. pumpkin

1 tsp. Vanilla

1/2 tsp. pumpkin pie spice

Cook and stir to a boil. Cool. Pour into a cooled pie shell.

Harvest Pumpkin Rie

Hulda Whitely

2 c. pumpkin, cooked and mashed 2 c. apple butter 1½ c. brown sugar 1 tsp. salt ½ tsp. cinnamon ¼ tsp. nutmeg

1/2 tsp. vanilla
5 eggs, slightly beaten
1/3 c. evaporated milk
2/3 c. sweet milk
1 c. pecans, chopped
2 (9") uncooked pie
5 hells

Combine pumpkin, apple butter, brown sugar, salt, cinnamon, mitmeg and vanilla. Blend in beaten eggs, evaporated milk and sweet milk. Four into 2(9") shells. Sprinkle with pecans and bake at 400° for 45 min. or until a knife inserted in center comes out dry. Cool before culting.

Janie's Pineapple Pie

Scottie Tucker

1 can (20 oz.) crushed pineapple 1 can (13 oz.) evaporated milk (whipped) 1 pkg. (3 oz.) lemon jello 1/2 c. sugar 3 eggs 3 c. vanilla wafer crumbs 1/4 c. butter or margarine (melted)

Combine vanilla crumbs and butter and line 3 eight inch pie pans. (I use pyrex pie plates because they are deeper.)

Beat eggs and sugar. In Dutch oven add pineapple to egg and butter myture. Bring to a boil.

Remove from heat.

Add jello, stir until dissolved. Add whipped milk. Pour into pie shells and refrigerate until jello sets. Refrigerate left overs.

Fresh Strawberry Pie Sarah Penry

9"baked pie shell ½ c. water 1½ qt. fresh strawberries 1 c. heavy whipped 3 tbsp. cornstarch cream

Crush enough strawberries to make I cup. Combine sugar and cornstarch. Stir in water and crushed berries. Cook over medium heat, stirring until mixture comes to a boil. Reduce heat to low, and cook, stirring for 2 minutes. Mixture will be thickened and translucent. Cool. Place whole berries in pie shell. Pour cooled glaze over evenly and chill for about two hours. Serve topped with whipped cream.

Strawberry Frozen Pie - Evelyn Kallam

1 80z. pkg. softened 2 10 oz. pkg. frozen sliced strawberries, thawed cream cheese 1 c. dairy sour cream 1 graham cracker crust

Blend cream cheese and sour cream. Reserve 1/2 cup berries and syrup; add remaining to cheese mixture. Four into graham cracker crust. Fréeze firm. Remove from freezer 5 min. before serving. Spoon reserved berries over each slice.

Mile High Strawberry Fie Margaret Folger

1. Combine in large mixer bowl:
2 egg whites 1 tbsp. lemon juice
3/4 c. sugar 1-100z. pkg. frozen 1-10oz. pkg. frozen, partly thawed strawberries

2. Beat 15 min, at high speed until thick.

3. Whip 1/2 pt. whipping cream, add 1 tsp. vanilla

4. Add to strawberry mixture. Fut in a baked pie crust.

5. Freeze.



COOKIES AND CANDIES

COOKIES	Magic Cookie Bars	286
Apple275	Mince Meat Drop	28
Benne Drop 275	Mystery Bars	288
Boston275	Nut Crescents	288
Brownies	Oatmeal	289
Caramel276	Old-Fashioned, Nancy's	288
Cheesecake278	Peanut Butter	289
Jean's Perfect276	Pecan Puffs	290
Wicked276	Prune Bars	
Butter277	Pumpkin Squares	291
Butter Mint Patties277	Range	290
Butterscotch Bars277	Reece's Peanut Butter	
Casserole	Tarts	289
Cheesecake	Rocks	292
Brownies278	Rocky Road Snack	29
Squares278	Sable	292
Cherry	Sand Tarts	292
Date Sprinkle Bars 293	Stained Glass Medallions	293
Nut Chews279	Tea	
Chocolate	Chinese	294
Dipped280	Favorite	
Dream Bars280	Toll House Variations	
Christmas281	Walnut	17
Congo Bars281	CANDIES	
Cookies279	Candy	296
Crisp281	Caramel Corn, Oven	
Dark Secrets282	Chocolate Candy Balls,	
Date	White	295
Brown Sugar Bars282	English Toffee	
Cherry Sprinkle Bars293	Fudge	
Logs282	Chocolate	297
Forgotten283	Crunchy Milk Chocolate	
Fruitcake	School	
Bars284	Granola, Great	
Cookies284	Maple Divinity	
Fudge Bars, Marbled283	Peanut Butter Candy	
Gingersnaps285	Pecan Brittle	
Goody Squares, Mrs.	Praline Candy	
Evans'285	Sour Cream Candied Nuts	
Jello285	Sweet Party Mix	
Lemon Squares286		
Macaroons		
Coconut		
Corn Flake		

COOKIES

Apple (ookies

2 egg5 1/4 c. whole wheat flour 1/4 c. bran

Martha Yarborough

1/4 c. applesauce 1 tsp. vanilla

3 apples, peeled, cored and chopped

Place all ingredients except apples in a bowl and mix well. Stir in apples. Drop by tsps. on greased baking sheet. Bake at 350° for 15 min., or until brown. Makes 24.

Benne Drop Cookies

1 c. butter 1/2 c. brown sugar (packed) 1/2 c. sugar 2 eggs

Beverly Summer

2 c. flour 1 tsp. baking powder 1/2 tsp. soda 1 top. vanilla

Mary Lib Miller

1/2 tsp. nutmeg

4 c. flour

Cream butter and sugars; add eggs. Blend in other ingredients. Drop by teaspoonful on a greased cookie sheet. Bake at 375° for 10-15 min. Makes 90 cookies.

Boston Cookies

3/4 c. sesame seeds

2 sticks margarine 2 c. packed brown sugar 1 tsp. cinnamon 3 eggs 1/2 tsp. cloves I c. nuts or oatmeal

2 c. raisins 1/2 tsp. salt 1 tsp. soda (dissolved in 2 tsp. hot water)

Cream butter and sugar; add eggs. Add dry ingredients, then other ingredients. Drop by teaspoonful on greased pan. Bake at 400° for 8 minutes.

Jean's Perfect Brownies. Jean Bowman

6 tbsp. (heaping) cocoa 1 tbsp. vanilla
1 c. butter or margarine 1 c. sifted flour
2 c. sugar 1 c. chopped
4 eggs walnuts or pecans

Thoroughly cream butter and sugar; add eggs and beat well. Blend in cocoa, vanilla and flour. Mix nuts into batter, or sprinkle them over the top after batter is poured into greased 9"x 9" pan. Bake at 325° for 35 min.

Wicked Brownies

3 c. sugar 8 eggs 2 tbsp. vanilla 3/4 c. melted milk chocolate Sylvia Robinson

1 ½ c. sifted cake flour 1 c. melted butter 1 ½ c. chopped walnuts 3/4 c. melted bittersweet chocolate

Combine sugar, eggs and vanilla and beat with miver on high speed for 10-15 min. Fold in rest of ingredients. Pour into greased and floured 15"x 10"x 2" pan and bake at 350° for 25-35 minutes.

Caramel Brownies

²/₃ c. evaporated milk, divided 1 (14 oz.) pkg. caramels

1 box German chocolate cake mix

Gloria Adams

1½ sticks melted butter ½ c. chopped nuts 1 c. chocolate chips

Melt 1/3 c. milk and caramels in double boiler. Combine cake mix, butter, 1/3 c. milk and nuts. Spread half the cake mixture in a 9"x11" pan. Bake at 375° for 6 min. Then spread chocolate over cake. Spread caramels on top of chocolate. Pab on rest of cake mixture. Bake at 375° for 20 minutes.

Butter Mint Patties

Vivian Peters

1 c. butter mints, crushed 2 c. plain flour 1 c. butter or margarine sugar

Crush mints. Cream butter until light; add mints and blend. Add flour and min well. Roll into balls. Press with fork, Sprinkle with sugar. Bake at 300° for 18-20 minutes until light brown.

Butter (ookies

Judy Bulla

1 c. butter

1/2 c. sugar

1 1/2 c. packed brown sugar

2 eggs

1 tsp. vanilla

3 c. flour 1 tsp. salt 1½ tsp. soda 1½ tsp. cream of tartar

Cream butter and sugars until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla, then stir in dry ingredients which have been combined. Drop by half teaspoonful onto greased cookie sheet. Bake at 375° for 8-10 min. Vield: 6-8 dozen.

Butterscotch Bars

Beverly Sumner

1 stick margarine 1 lb. light brown sugar 2 eggs, unbeaten 2 c. sifted flour 2 tsp. baking powder 1/2 tsp. salt 2 c. chopped pecans 1 tsp. vanilla

Melt margarine; while hot, add brown sugar. Stir in eggs. Add rest of ingredients. Bake in a greased 9"x9" pan at 350° for 25 minutes.

Casserole Cookies

Marjorie Anderson

2 eggs 1 c. chopped dates 1 c. chopped nuts

1 c. sugar 1 c. coconut 1 tsp. vanilla

Beat the eggs, then add other ingredients. Bake in 10"x 6"x 2" casserole at 350° for 30-35 min. Stir several times as it cools. Form in balls and roll in powdered sugar.

Cheesecake Brownies Margot Pritchett

1 box fudge cake miy 3/4 stick melted butter

1 egg

Mix above by hand. Spread into 9"x11" pan. Beat together:

1 box confectioners sugar 2 eggs 1 (8 oz.) pkg. cream cheese

Spread this mixture over chocolate.

Bake at 350° for 1 hour.

Cheesecake Squares

Lorinda Charles

1/3 c. margarine
1/3 c. brown sugar
1 c. flour

1 (80z.) pkg. cream cheese 1 egg

1/2 c. chopped nuts 1/4 c. sugar 2 tbsp. milk 1 tbsp. lemon juice 1 tsp. vanilla

Cream butter and brown sugar. Add flour and ruits. Blend until crumbly. Set aside 1 cup. Press remaining multure in 8"x 8" pan. Bake at 350° for 12-15 min. Beat sugar and cream cheese until smooth. Add egg, milk, and flavorings; beat well. Spread over baked crust. Sprinkle reserved crumbs over top. Bake at 350° for 25 min.

Cherry Nut Chews

2 c. flour, sifted 3/4 tbsp. baking powder 1/2 tbsp. salt 2 1/2 c. chopped pecans

Margaret Coltrane

1 lb. candied cherries 1 1/4 lb. brown sugar 8 eggs, separated 1/2 tbsp. vanilla

Sift first 3 ingredients together. Add nuts and cherries. Combine sugar and egg yolks; add flour mixture. Beat egg whites until stiff; add vanilla. Toss dry myture into egg whites; mix well. Line 9"x 13"x 2" baking sheet with brown paper, Bake at 325° for 30 mm. Cool in pan. While still warm, turn upside down on tray and slice in narrow strips. Roll in powdered sugar. Makes 50 bars.

Cookies

V2 c. shortening
1 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
1 tbsp. molasses or
maple syrup
1 c. sugar

Elizabeth H. Conner

1 egg, unbeaten 1 c. sifted flour 3/4 tsp. soda 1 c. rolled oats 1/3 c. chopped dates 1/3 c. raisins 1/3 c. chopped pecans

Combine first seven ingredients and beat thoroughly. Sift flour with soda. Add to batter; mix well. Drop by teaspoonful on greased cookie sheets. Bake at 350° for 10-15 minutes. Makes 3½ dozen. (Bake shorter time for chewy cookies,)

Chocolate-Dipped Cookies

2 sticks melted butter or margarine 1 c. peanut butter 2½ c. graham cracker crumbs

11/2 c. chopped pecans

Louella Stinson

1 box powdered sugar

1 c. shredded coconut

3 (6 oz.) pkg. chocolate
chips

1/2 block parafin way

Melt butter in large pan, then add peanut butter. Blend well and add next 4 ingredients. Mixture will be very stiff. Form into 1" balls. In double boiler melt chocolate and way. This will take a while to blend. Then turn down heat. Use 2 forks to dip balls in chocolate. Place on foil pan and freeze for 5 minutes. Remove and place in plastic containers. They freeze beautifully. Remove from refrigerator about 1 hour before serving so chocolate will

soften. Makes 150. Chocolate Dreath Bars. Susan Meisky

1/3 c. butter
1/3 c. packed brown
sugar, divided
1/4 c. flour, divided
2 eggs

1/2 tsp. baking powder 1 tsp. vanilla 1 c. shredded coconut 1 c. chopped pecans 1/2 c. chocolate chips

For bottom layer, combine butter and 1/3 cup brown sugar; beat until light and fluffy. Add 1 c. flour and mix well. Press into bottom of greased 13"x 9"x 2" pan. Bake at 350° for 12 min. or until lightly browned. Combine eggs, 1 c. sugar, 1/4 c. flour, baking powder, vanilla, and coconut; mix well. Stir in pecans and chocolate. Spoon mixture over hot crust. Bake 20-25 minutes longer or until lightly browned. Cool completely. Cut into small bars. Vield: 2 doz.

Christmas (ookies

1 c. butter or margarine 11/2 c. sugar

2 eggs

2 tšp. rum flavoring 2½ c. sifted flour

1 tsp. soda

1/2 lb. Brazil nuts

Jean Bowman

1 tsp. cinnamon, (heaping)

2 lbs. dates

1/2 lb. candied cherries

1/2 lb. candied pineapple

1/2 lb. English walnuts

Cream butter and sugar; add eggs and rum. Then add dry ingredients. Next add chopped fruit and nuts. Drop by spoonful on ungreased cookie sheet and bake at 400° until light brown. Do not bake too long.

Congo Bars

1 lb. light brown sugar 1 (6 oz.) pkg. chocolate chips

1/2 c. chopped pecans

Anna Rives

3 eggs, beaten 23/4 c. self-rising flour

1/2 sticks melted oleo

Mix all ingredients. Pour in greased 9"x13"x2" pan and bake at 350° for 30 minutes.

Crisp Cookies

1 c. shortening or oleo

1 c. sugar

1 c. brown sugar

2 eggs

2 c. corn flakes

2 c. oatmeal

Cheryl Bolick

2 c. flour

1 tsp. baking powder

1 tsp. salt

2 tsp. soda

1 tsp. vanilla

Cream shortening and sugars; add eggs. Add other ingredients and min well. Drop on greased cookie sheet and bake at 375° for 12 min. Makes 5 dozen.

Dark Secrets

1 c. sugar 3 tosp. butter, melted 3 eggs, unbeaten 1 c. pecans, chopped 1 c. dates, chopped Carolyn Cook

1 can (3½ oz.) coconut 5 tosp. flour

1 tsp. baking powder 1 pkg. (60z.) chocolate chips

Combine ingredients. Spread in a 9"x 9" pan and bake at 350° for approximately 20 mm. If using an 8"x 8" pan, increase baking time to 30 min.

Date Logs

1 egg 1 tsp. vanilla 1 c. sugar 1/2 stick margarine

Augusta Nicholson

1/2 lb. pitted dates 2 c. Rice Krispies 1 c. chopped pecans 1 can coconut flakes

Heat egg, vanilla, sugar, butter and dates until melted. Pour this over cereal and pecans which have been mixed together. Butter your hands; mix dough and roll into logs. Then roll logs in coconut. Makes 55 small logs.

Brown Sugar Date Bars Leo Kidd

1 stick margarine 1 lb. light brown sugar 3 eggs 2 c. self-rising flour 1 tbsp.vanilla 3/4 c. chopped dates (or nuts or raisins)

Cream margarine; add sugar, well-beaten eggs and sifted flour. Add vanilla and dates. Bake in greased 15" x 10" pan at 300° for 30-40 minutes, or until done.

Forgotten Cookies Dianne Hoodenpyle

2 egg whites 1 c. chopped pecans 1 c. chocolate chips

pinch of salt 1 tsp. vanilla

Beat egg whites until stiff. Slowly add sugar and salt. Blend in pecans and chocolate, then add vanilla. Cover cookie sheet with foil and drop batter by spoonful. Place in preheated 350° oven and turn off heat. Keep in oven overnight without opening door. Makes 35-40 cookies.

Marbled Fudge Bars Becky Burris

Fudge:

1 c. margarine or butter 1 c. plain flour

4 (1 oz.) squares /2 tsp. salt unsweetened chocolate 1 c. nuts, c

unsweetened chocolate 1 c. nuts, chopped 2 c. sugar 1 tsp. vanilla

3 eggs

Marbling:

1 (80z.) pkg. cream cheese 1 egg

1 tsp. vanilla

To make fudge, melt margarine & chocolate over low heat. Beat in sugar and eggs until well-blended. Stir in flour, salt, nuts and vanilla. Spread batter evenly on a greased 13"x 9" baking dish. For marbling, combine softened cream cheese, sugar, egg and vanilla in miver. Beat at low speed until blended. Then mix on medium speed for 2 minutes. Drop mixture in dollops on top of fudge batter. Using tip of knife, lightly score top surface in a crisscross pattern. Bake at 350° for 40-45 minutes. Yield: 3 doz.

Fruitcake Cookies

1 c. brown sugar
1/2 c. butter
4 eggs, well-beaten
3 c. sifted flour
(leave out enough
to flour nuts & fruit)
1 tsp. soda
1/2 tsp. nutmeg

Judi Osborne

3 tbsp. buttermilk 4 oz. whiskey 1 tsp. vanilla 1 lb. white raisins 1 lb. glazed pineapple 1/2 lb. candied cherries (1/2 red & 1/2 green) 1 1/2 lbs. pecans, chopped

Beat sugar, butter and eggs well. Add flour, sifted with soda and nutmeg. Add liguids. Then add fruits and nuts; mix well. Chill overnight. Drop by spoonful on ungreased cookie sheet. Bake at 350° for 15 minutes. Yield: 150 small cookies or 100 large cookies.

Fruitcake Bars

1 c. golden raisins 1 c. chopped dates 1 c. mixed, chopped candied fruit 1/4 c. brandy 4 eggs

Vicki Kendall

raisins 1 c. sugar
d dates 1 tsp. vanilla
chopped 1 tsp. grated orange
ruit peel
y ½ tsp. salt
3/4 c. flour
1½ c. chopped nuts

Combine raisins, dates and candied fruit with brandy. Stir, cover and set aside for 24 hours. Beat eggs with miver at medium speed. Add sugar, vanilla, peel, and salt; continue beating until combined. Stir in flour, soaked fruit and mits. Spread in greased and floured 15" x 10" pan. Bake at 350° for 30-35 minutes. Cool; cut into bars.

Cingersnaps

3/4 c. shortening 1/4 tsp. salt 1 c. sugar 1 eaa (beaten)

1 egg (beaten) 4 tbsp. molasses Evelyn Byrum

2 c. flour 3 tsp. soda 1 tsp. ginger

1 tsp. cinnamon 1/2 tsp. cloves

Mix ingredients in order named; then roll dough into small balls about the size of a walnut. Roll each ball in granulated sugar and place on cookie sheet. Bake at 300° for 12-15 minutes.

Mrs. Evans Goody Squares Laura Amos

1 box deluxe devil's food cake miy 1 stick margarine

1 egg 1 tsp. vanilla

Mix the above and pat into 9"x 13" metal pan.

1 (8 oz.) pkg. cream cheese 1 box powdered sugar

Beat and spread evenly over cake mixture. Top with nuts and/or coconut. Bake at 350° for 35 minutes.

Tello Cookies

3½ c.flour 1 tsp. baking powder 1 c. sugar

1½ c. margarine

Donna Kurst

2 (3 oz.) pkgs. jello, any flavor 1 egg

1 tsp. vanilla

Mix flour and baking powder. Cream margarine. Add sugar and jello, beating well, Beat in egg and vanilla. Gradually add flour and mix well. Force dough through a cookie press onto ungreased cookie sheet. Decorate as desired (sprinkles, etc.), Bake at 400° for 8 minutes.

Lemon Squares

SarahPenry

Blend: 1 c. butter 2 c. flour

1/2 c. powdered sugar

Spread in 9"x 13"x 2" pan. Bake at 350° for 20 min., or until slightly brown. Remove from oven and spread with the following myture:

4 eggs, beaten 2 c. sugar 4 tbsp. lemon juice 4 tbsp. flour grated rind of 1 lemon 1 tsp. baking powder

Return to oven and bake 20 minutes longer. Sprinkle powdered sugar on top. Makes 36 squares.

Magic Cookie Bars

Janet Williford

1/2 c. butter or margarine 1 (60z.) pkg.
1/2 c. graham cracker chocolate chips crumbs 1 (3½0z.) can flaked coconut milk 1 c. chopped nuts

In 13"x 9" x 2" pan, melt butter. Sprinkle crumbs over butter; pour milk evenly over crumbs. Top with remaining ingredients; press down gently. Bake at 350° (325° for glass dish) for 25-30 min., or until lightly browned.

Coconut Macaroons

Stuckey Rives

1 c. shortening
1 c. brown sugar
1 c. sugar
½ tsp. vanilla
½ tsp. almond flavoring
2 eggs, unbeaten

2 c. sifted flour 1 tsp. soda 1/2 tsp. salt 3 c. quick cooking oats 1/2 c. chopped nuts 1 c. flaked coconut

Beat shortening, sugars, flavorings and eggs thoroughly. Sift dry ingredients together and add to shortening. Fold in remaining ingredients. Shape dough into small balls; place on greased cookie sheet. Bake at 350° for 12-15 minutes. Cool 2 minutes before removing from pan. Yield: 100 cookies.

Corn Flake Macaroons Marjorie Anderson

2 egg whites
1/2 c. brown or
granulated sugar
1/2 tsp. vanilla

2 c. cornflakes 1/2 c. shredded coconut 1/2 c. chopped nuts

Beat egg whites until stiff but not dry. Fold in remaining ingredients. Drop by spoonful on greased baking sheet. Bake at 350° for 15-20 minutes. Remove immediately from pan. Makes I dozen.

Mystery Bars

Leo Kidd

Cream and pat in 9"x9" pan:
1/2 c. butter or margarine

1 c. flour

1/4 c. powdered sugar

Bake at 325° for 12-15 minutes. Miy's pour over crust:

1 c. grated coconut /4 tsp. baking powder 1/2 c. light brown sugar /2 tsp. salt 1 c. chopped nuts 2 eggs, well-beaten

1/2 tsp. vanilla 2 tbsp. flour

Bake at 325° for 20-25 minutes. Miy and pour over hot cookies:

1/2 c. powdered sugar 2 tbsp. melted butter 2 tbsp. lemon juice

Sprinkle with unts.

Nut (rescents

Martha Roberts

2 c. flour, unsifted 6 tbsp. powdered sugar 2 sticks butter

2 c. chopped pecans 1 tbsp. vanilla

Cream ingredients. Shape into crescents. Bake at 325° for 15 min. Roll in powdered sugar. Yield: several dozen.

Nancy's Old Fashioned Cookies
Lois Markham

1 box cake mix-any 2 eggs flavor (lemon, cherry, etc.) 1 small carton Cool Whip

Blend, then form 3/4" balls and roll in powdered sugar. Place on greased cookie sheet. Bake at 350° for 10-12 minutes. (They puff up and look like cracked glass.) Makes 3 doz.

Oatmeal Cookies

Valera McLarty

1 egg 1/2 c. sugar 1 tbsp. milk 1 c. oats 1 c. flour

1/2 tsp. nutmeg

1 tsp. cinnamon

1/8 tsp. soda

1/2 tsp. baking powder

1/2 c. melted butter

1/2 c. chopped nuts

1/2 c.chopped raisins

Beat egg; add sugar and milk. My well. Add oats. My dry ingredients together and stir into batter. Add remaining ingredients; stir well. Drop by spoonful on greased sheet. Bake at 325° for 12-15 minutes.

Reece's Peanut Butter Tarts. Becky Blue

1 pkg. Slice'n Bake 36 small Reece's peanut butter cups

Cut cookie roll into 9 slices; cut each slice into quarters. Put each piece in a miniature muffin cup. Bake at 350° for 10-12 minutes. Remove from oven. Immediately press a Reece's cup into each cookie, forming a tart with the candy in the center. Cool.

Peanut Butter Cookies Betty Thacker

1 c. peanut butter 1 egg, slightly beaten 1 tsp. baking soda

Mix, then shape into balls. Place on greased cookie sheet and press down with fork. Bake at 325° for 8-10 minutes. They will be soft at first but they become crisp as they cool on rack.

Pecan Puffs

2 egg whites 2 c. powdered sugar 1 tsp. vinegar Lois Markham

1 tsp. vanilla 2 c. chopped pecans

Beat whites until stiff but not dry. Slowly add sugar. Stir in remaining ingredients. Drop by spoonful 2" apart on greased cookie sheet. Bake at 300° for 12-15 min. Makes 3 doz.

Prune Bar Cookies

Ruth Reed

1 c. pitted prunes, chopped 1 c. chopped walnuts 1 c. packed brown sugar 1½ tsp. baking powder

3/4 c.flour 1/4 tsp. salt 3 eggs

Mix first b ingredients. Then add wellbeaten eggs. Spread in greased 9x9" pan. Bake at 325° for 25-30 min. Cool in pan 5-10 min. Sprinkle with powdered sugar, if desired.

Range Cookies

Marjorie Anderson

1 c. shortening

1 c. sugar 1 c. brown sugar

2 eggs

2 c. flour 1/2 tsp. salt 1 tsp. soda dissolved in a little water 1 tsp. vanilla

2 c. oatmeal 2 c. raisin bran 1 c. coconut

1/2 tbsp. baking powder 1/2 c. chopped nuts

Mix the first nine ingredients together, then add rest. Drop by spoonful or roll into balls and place on greased cookie sheet. Bake at 400° for 6-8 min.

Pumpkin Squares

3 c. fresh pumpkin, or 1 (29 oz.) can pumpkin 1 large can evaporated milk

1½ tsp. pumpkin pie spice (or ½ tsp. each cinnamon, cloves and ginger)

Betty Thacker

1/2 tsp. salt
1 c. sugar
3 eggs
2 c.dry yellow
cake my
1 c. chopped pecans
1 stick butter

Mix first five ingredients, then add slightly beaten eggs. Spread in 9"x 13"x2" pan. Sprinkle cake mix on top, then cover with pecans. Dribble melted butter over top. Bake at 350° for 40-45 min. Cool and serve with dollop of whipped cream. Freezes well.

Rocky Road Snack Cookies. Dot Kearns

1 roll Slice 'n Bake Sugar cookies '/4 c. butter '/3 c. water '/z c. chopped nuts

1 box frosting mix
(Rich 'n Easy
Double Dutch)
1 c. miniature marshmallows

Slice roll into 14' thick cookies. Overlap cookies in greased and floured 13"x 9"x 2"pan. Bake at 375° for 20-25 minutes. Cool 15 min. Melt butter in water. Stir in frosting miy; blend well. Remove from heat, and add marshmallows and nuts. Spread overcookies. Cool, then cut into 24 bars.

Rocks

1 c. brown or white sugar ²/₃ c. butter 2 c. flour

I lb. seeded raisins, chopped

Annie Mae Powell

1 lb. English walnuts, chopped

2 eggs

1 tsp. cinnamon

1 tsp. cloves 1 tsp. soda

Mix ingredients, then drop by spoonful on greased sheet. Bake at 350° for about 10 minutes, or until lightly browned.

Sable

I c. butter I c. powdered sugar

2 eggs, beaten

Mariana Qubein

2 tsp. vanilla

2 tsp. baking powder

3 c. flour

Cream butter and sugar; add eggs & vanilla. Then add baking powder and flour slowly. Roll out dough and cut into circles and rings. Bake at 350° for 5-7 minutes. Put your favorite jam on the circles and then cover with the rings.

Sand Tarts

2 sticks butter 5 tbsp. powdered sugar 2 c.flour Eleanor Latimer

2 tsp. vanilla 11/2 c. chopped pecans

Cream butter and sugar. Add flour slowly. Add vanilla and nuts; my well. Shape into balls or crescents. Bake on ungreased cookie sheet at 325° for 30 munites. Sprinkle with powdered sugar. Makes about 3 doz.

Cherry Date Sprinkle Bars-Beverly Koontz

1 c. flour /2 c. butter, softened /4 c. sugar

Combine in miver; beat at low speed until mivture is crumbly. Press into ungreased 9"x9" pan. Bake near center of 350° oven for 15-20 min., or until edges are lightly browned.

3/4 c. sugar
1/2 c. flour
2 eggs
1/2 tsp. baking powder
1/4 tsp. salt
1/2

1½ tsp. vanilla
3/4 c. chopped dates
½ c. flaked coconut
½ c. chopped pecans
½ c. maraschino
cherries, halved

Mix first 6 ingredients at medium speed for 2 minutes. Stir in remaining ingredients. Pour mixture over hot crust. Bake for 25-30 minutes, until lightly browned and filling is set. Cool, then cut into three dozen bars.

Stained Glass Medallions. Eva Kellam Melt:

1 stick margarine 1 (12 oz.) pkg. chocolate chips

Stir in:

2 tbsp. milk /4 tsp. vanilla

Let cool for 15 minutes.

Stir in:

1 (10½ oz.) pkg. miniature colored marshmallows 1 c. chopped nuts

Divide into three rolls. Roll in powdered sugar and coconut. Wrap tightly in saran wrap. Chill completely in refrigerator. Slice when ready to serve. (These will keep in the refrigerator up to four weeks before slicing.)

Favorite Tea Cookies Margaret Cox

2 c. brown sugar 1 tsp. vanilla 1 c. butter 1/2 tsp. soda 2 eggs 4 tbsp. water 1 tsp. salt flour

My first 7 ingredients together. Add enough flour to make a stiff dough. Roll and cut into desired shapes. Bake at 350° until lightly browned.

Chinese Tea (ookies Mae Bingham

2 sticks butter, or 1 butter 2 c. flour plus 1 margarine 1/4 c. sugar 1/2 tsp. salt 1 tsp. vanilla

2 c. chopped pecans

Cream butter and vanilla, then add dry ingredients which have been sifted together. Add pecans. Roll into balls and bake at 325° for 25 min. Roll in powdered sugar twice while still hot.

Toll House Cookie Variations Elizabeth Mewborne

- 1. Prepare recipe on back of Nestlé chocolate chip pkg. Spread in greased sided-cookie or pizza pan to make bar cookies. (Nuts are optional.) You will need to cook them a little longer than the recipe suggests if you want the crust crunchy.
- 2. Before preparing the batter, chop two-thirds of the chocolate chips in a food processor. Then prepare the recipe as usual. The chocolate will melt and make the cookies look and taste chocolate.

CANDY

Oven Caramel Corn Sue Bouldin

2 c. brown sugar 1/2 c. light corn surup 3/4 c. margarine 1 tsp. vanilla 1/2 tsp. salt

Bring ingredients to a rolling boil. Remove from heat and add 1 tsp. baking soda. Stir well. Pour over two poppers of popped corn and stir well. Place on baking sheet sprayed with Pam. Bake at 250° for 1/2 to 3/4 hour, stirring every 10 minutes. Store in airtight container. (Feeds an armu!)

White Chocolate Candy Balls
Dot Coggin 1 c. extra crunchy

peanut butter 1 c. powdered sugar

2 tbsp. butter (melted)

2 c. Rice Krispies

1 lb. white chocolate

Mix first three ingredients together. Then add cereal - knead with hands. Make into balls (25-30). Place in freezer for 30-60 minutes. Grate chocolate, then melt. Dip balls in it.

Candy

Val Foscue

1 can condensed milk 1 (12 oz.) pkg. chocolate chips

2 tbsp. butter 1 pkg. miniature marshmallows

Heat until melted. Beat thoroughly; then add 1 jar dry roasted peanuts. Cool, then break into pieces.

English Toffee

Beverly Koontz

1 lb. sugar 1/2 lb. chopped pecans 1 lb. butter 2 tbsp. light Karo syrup pinch of salt

Place sugar, butter, pecans and Karo syrup in a saucepan. Keep on low heat, stirring constantly until butter and sugar have melted. Increase heat and cook rapidly, continuing to stir until candy has reached 310° Fon candy thermometer. (Wait as long as possible to insert thermometer.) Be careful not to burn! Pour into flat, buttered pan; spread out into a thin sheet. Let this cool and get hard while you prepare topping below:

2 (boz.) pkgs. chocolate bits 1/2 lb. pulverized pecans

Melt one package of chocolate bits. Spread over candy. Press half of the pecans into the chocolate firmly so that they stick. When this is hardened, turn candy over and repeat the process with the chocolate and pecans. Let this harden. Break candy into 40-50 small pieces.

Chocolate Fudge Dianne Hackney

1 large can evaporated milk 4½ c. sugar ½ c. light corn syrup

4 tbsp. butter

2 tsp. vanilla 2 c. nuts 4 (60z.) pkgs. semi-

sweet chocolate chips

Cook milk and sugar over medium heat, stirring until mixture boils. Reduce heat and cook 12 minutes, stirring constantly.

Remove from heat and add chocolate, syrup, butter and vanilla. Stir until chocolate melts and is smooth and creamy. Stir in nuts. Cool until ready to cut. Makes 5 pounds.

Crunchy Milk Chocolate Fudge Phoebe Harmon

1 (11½ oz.) pkg. chocolate chips 1¼ c. crunchy peanut butter 1 (14 oz.) can sweetened condensed milk

In top of double boiler, melt chocolate chips and peanut butter. Remove from heat; stir in condensed milk. Mix well. Spread evenly into 8" square pan lined with wax paper. Chill for 2 hrs. until firm. Turn out on cutting board; peel off paper and cut into squares. Store, loosely covered at room temperature. Makes about 11/2 lbs.

School Fudge

Patsy Surles

2 c. sugar /4 c. cocoa /2 c. peanut butter /2 c. milk 1 stick butter 2 c. rolled oats

Melt butter. Add sugar, cocoa, milk, and a pinch of salt. Bring to a rolling boil, and boil one minute. Remove from heat; add peanut butter and oats. Pour into greased pan and let cool.

Great Granola

Martha Yarborough

1/2 c. honey
2/3 c. oil
2 lbs. rolled oats
2 c. eliced almonds
2 c. sunflower seeds
1 c. sesame seeds
1/2 c. chopped cashews
1 c. wheat germ

Place honey and oil in a big cooking pot and heat. Stir in dry ingredients and mix well. Spread mixture over cookie sheets and bake at 350° for 12 min., stirring occasionally.

Maple Divinity

Sylvia Robinson

2 c. maple syrup 2 egg whites 1/4 tsp. salt 1/2 c. nuts

Butter sides of heavy pan. Cook syrup rapidly until hard ball stage, but do not stir. Remove from heat. Add salt to egg whites, making sure they are at room temperature. Beat to stiff peaks. Pour hot syrup over eggs, beating constantly at high speed with an electric miver. Continue to beat until the mixture begins to lose gloss. Add nuts and drop by spoonful onto way paper.

Peanut Butter Candy. Jean Bowman

1 lb. graham cracker crumbs

1 c. butter or margarine, melted

1 (12 oz.) pkg. chocolate chips

1 c. creamy peanut butter

1 box powdered sugar

Mix crumbs, butter, peanut butter and sugar together; press into 13" x 9" pan. Melt chocolate; pour over crumb mixture. Chill before cutting.

Pecan Brittle

1/2 packs graham crackers 1 stick margarine 1 stick butter

Break crackers into pieces and place on cookie sheet. Sprinkle nuts evenly on top. Melt margarine, butter and sugar, then boil for 3 minutes, Pour over crackers, Bake at 325° for 10 minutes.

Praline (andy

3 c. sugar 1 c. light corn syrup Charlotte Hoskins
1 c. whipping cream
1/2 tsp. salt

Lucy towler

3/4 c. pecan pieces

1/2 c. sugar

Mix and cook until boiling. Add one pound of pecan halves. Return to soft boil. Add a pinch of soda. Beat a little, cool and beat again. Drop by teaspoon on waxed paper.

Sour Cream Candied Nuts Scottie Tucker

1½ c. sugar ½ c. sour cream ½ tsp. salt 1 tsp. vanilla 2½ c. nut halves (use filberts, walnuts, pecans, or combination)

In heavy sauce pan mix sugar, sour cream and salt. Bring to a boil and cook at 240°, stirring until a small amount of mixture forms a soft ball when dropped in very cold water.

Remove from heat and add vanilla. Beat until mixture begins to thicken and loses its gloss.

Add nuts and stir quickly to coat all sides. Pour on greased cookie sheet and separate with two forks. Makes about 11/2 lbs. Pack in air tight tins.

Sweet Party Mix

Grace Scott

1 large box Honey Comb cereal 1 large box raisins 1 (13 oz.) can peanuts 1 box powdered sugar 1 stick margarine 1 c. peanut butter 1 (6 oz.) pkg. chocolate chips

Combine cereal, raisins and peanuts. Melt margarine, peanut butter, and chocolate; pour over cereal and mix well. Place mixture in large bag with powdered sugar. Shake well.

Potpourri

BEVERAGES	PICKLES & RELISHES
Apple Punch, Hot304 Orange Drink303	Artichoke Relish321 Bread and Butter Pickles321 Cucumber Pickles
Coffee, Aunt Irene's Iced306 Eggnog308	24-Hour
Lemonade	Freezer Pickles
Apple Drink	Refrigerator Pickles
Punch	Zucchini Pickles326 MICROWAVE
Banana	
Mulled, Hot304	APPETIZERS/SOUPS Burritos, Miniature327
Sherry	Crab, Celestial327
Tea, Iced	Mushroom Soup328
Concentrate	Spinach Dip328
Stuckey's307	VEGETABLES
Tea, Russian306, 307	Baked Beans, Zesty 329 Bleu Cheese Broccoli 330
BRUNCH	Potatoes Au Gratin330
Bacon Quiche319	Zucchini Parmesan329
Coffee Cakes311, 312	ENTREES
Breakfast Bubble Ring310 Butterflake Coffee Ring310	Chicken Barbecued332
Cinnamon Swirl311	Party
Date312	Chili
Honey Bun	Flounder Meuniere
Eggs	Mushroom Quiche334
Casserole	Oysters in the Shell 335
Creamed	Rump Roast331 Spaghetti Pie333
French Toast, Orange309 Grits Souffle318	DESSERTS
Ham Biscuits, Special 315	Banana Boats335
Lemon Candy Canes316	Brownies, Easy336
Monkey Bread	Coconut Fluff Cake
Quiche	KIDS CORNER
Bacon	ACTIVITIES
Lorraine	Fingerpaint340
Sausage	Giant Bubbles339
Sausage	Playdough
Casserole	, i
Ring	RECIPES Crunch Munch Salad 337
Waffles	Mini Pizzas338
Can't Fail	Rocket Salad337

BEVERAGES

Apple-Orange Drink Sally Story

1 qt. apple juice 1 small can frozen orange juice 3 cans water 1/4 c. brown sugar 21/2 sticks cinnamon 10 whole cloves

Mix and simmer all day in a crock pot.

Lemonade

Janet Cagle

2½ c. sugar juice of 8 lemons 1 pt. soda water 7 c. water rind of 2 lemons cut in pieces

Combine sugar and water in sauce pan and boil about 5 minutes. Add lemon juice and boil 5 more minutes. Cool. Add soda water and ice when ready to serve. Makes 10-12 glasses.

Orange Tulius

Saundra Dyson

Ismall can frozen orange juice
I c. water
I c. milk,

1/4-1/2 c. sugar 1 tsp. vanilla 10-15 ice cubes

Blend until like an Orange Julius.

Hot Apple Punch

1 gal. apple juke 6 oz. frozen lemonade 6 oz. frozen orange juke

Nancy Pendry

1/2 c. packed brown sugar 1tbsp. whole cloves 1tbsp. whole all spice

Make spice bag with cloves and all spice. Simmer spice bag and remaining ingredients for 20 min. Serve hot.

Hot Mulled Punch

1_(1/2 qt) bottle cranberry juice 2_(1qt) bottles apple juice 1/2 c. brown sugar

Pat Fagg

1/4 tsp.salt 4 cinnamon 5ticks 2 tbsp.whole cloves

Pour juices into coffee percolator. Place remaining ingredients into basket. Upon completion of perking cycle, remove basket and serve hot.

Kids' Party Punch

Nancy Martin

I large can frozen lemonade 1 large box frozen sliced strawberries 1 large can well-chilled Hawaiian Punch 2 qts. well-chilled ginger ale

Fartially defrost lemonade and strawberries. Four ingredients into a punch bowl, adding the ginger ale last. Strawberries, mint leaves, and pineapple chunks can be frozen in a ring of Hawaiian Funch, and floated in the center for a special touch. Yield: 30 servings.

Sherry Punch

Beth Hinson

1 can frozen pink lemonade 1 bottle Taylor's Snerry (not cream sherry) cherries and orange suces

My lemonade and sherry together in a pitcher. Place one cherry and one orange slice in each stemmed crystal glass. Pour punch into glasses.

Punch

Susan Gurley

2 pkgs. lime Kool-Aid 1 (46 oz) can 1 qt. ginger ale pureapple juice 4 qts. water 2 c. sugar Mix. Serve over ice. Yield: 50 servings

Banana Punch

Marion Younts

4 c. sugar 1 (48 oz.) can puneapple juice 8 c. water 1 large can frozen orange juice juice of Llemons 5 crushed bananas ginger ale

Boil sugar and water for 3 minutes, or until sugar is dissolved. My juices with sugar my-ture. Add bananas. Freeze.

When ready to use, chop up in a punch bowl. Add gunger ale. This is a delicious punch for showers.

Aunt Irene's Iced Coffee Janet Cagle

2 qts. strong coffee /2 gal. chocolate 1 c. sugar ice cream 1 tsp. vanilla 1 pt. whipping cream

Make coffee and add sugar. Chill. When about ready to serve, whip cream and add vanilla. Add whipped cream and ice cream and blend just until smooth. Can be made ahead of time and stored in refrigerator in containers.

MochaMix

Elaine Burns

2 c. sugar 2 c. powdered milk 2 c. Coffee Mate 3/4 c. instant coffee

Combine ingredients. Store in airtight container: Use 1-2 tbsp. per cup of hot water.

Russian Tea I

Anne Shelton

1/4 c. (or 9 oz. jar) orange flavored breakfast drink

1/2 c. sugar 1/2 tsp. cinnamon 1/3 c. instant tea 1/4 tsp. ground cloves

Mix well and store. Use 2 well-rounded tsp. to each cup of hot water. Variation: Canary Kearns adds 1 envelope of lemonade mix with sugar, and she uses 3 tsp. per cup.

Russian Tea II

Kay Tucker

1 c. sugar 12 whole cloves 2 c. water 2 tbsp. loose tea leaves or 1 family tea bag 1/2 c. water
1 qt. orange juice,
prepared
1 qt. pineapple juice
4 tbsp. lemon juice

Bring first 3 ingredients to a boil. Prepare tea_let steep, but not too long. Add the last 3 juices and simmer all for 30-60 min.

Stuckey's Iced Tea

Stuckey Rives

Boil 2 cups water; turn off heat. Place 5 small ted bags in water. Cover: Let stand for 10 minutes. Remove tea bags. Add: 1/4 c. sugar, 2 (1 gram) saccharin tablets. Add enough water to make 1/2 gal. If lemon is desired, add 1/4 c. lemon juice to 1/2 gal. just before serving.

Tea Concentrate

Nancy Shaw

1/4 pkg. of a 1 lb. box Lipton tea (leaves) 8 c. boiling water 4 c. sugar

Steep tea leaves just 3 min. in boiling water. Strain and add sugar. Stir until dissolved. Use 1 c. tea concentrate to 4 c. cold water; or, 1/4 c. syrup to 1 c. water for single serving.

Iced Tea

Annie Mac Powell

1 c. tea leaves 1 dozen lemons 1 gal boiling water 2 lbs. sugar

Squeeze lemon june and add sugar. Put tea leaves and rinds of lemons in large container and pour boiling water over it. Let steep for 15 minutes only. Stram out rinds and tea leaves. Add lemon junce and sugar. Stir and store.

Fruity Iced Tea

Vicki Reddick

2 large tea bags 4 c. water ³/4 c. sugar 1 small can lemonade 1/2 c. orange-flatored breakfast drink

Steep tea bags in boiling water for 5 minutes. Add sugar, lemonade, and orange drink. Mix well. Add enough water to make one gallon.

Eggnog

Armie Mae Powell

1 qt. eggnog miy 1/2 pt. whipping cream nutmeg as desired 4 oz. rum 4 oz. Applejack brandy

Pour quart of mix into large bowl and start beating with electric miver on medium. Measure liquor and pour in slowly while beating. Meanwhile, whip cream with hand beater until very stiff. Turn off electric miver and fold in whipped cream with a spoon. Place in refrigerator to mellow. Serve cold but stir again carefully just before serving.

BREAKFAST & EGG DISHES

Orange French Toast Susan Gurley

2 beaten eggs 1½ c. crushed 1 c. orange juice Vanilla wafers or 10 slices raisin bread graham crackers butter or margarine

Combine eggs & juice. Quickly dip bread into egg mix, then into crumbs. Fry on both sides in a tbsp. butter until brown (Add additional butter each time more bread is added.) Serve with butter and warm maple syrup. Serves 5.

Can't Fail Waffles

NanKester

1 tsp. sugar 6 tbsp. vegetable oil 1/2 tsp. salt 1/2 c. milk 3 heaping tsp. of 1 c. flour (plain) baking powder

Beat egg well. Add oil, beat well. Add milk and beat well. Then add sifted flour with baking powder, salt and sugar. Beat well and don't touch except to put in waffle iron.

Waffles

Jeanette Davenport

2 c. flour 1/4 c. milk 1 tsp. salt 2 eggs 3 tsp. baking powder 1/2 c. oil 2 tbsp. sugar

Beat eggs, add milk and dry ingredients, sifted together. Beat until smooth. Add oil and mir well. Bake at medium on waffle iron.

Breakfast Bubble Ring

Becky Blue

2 (80z.) pkgs. refrigerator biscuits ½ c. melted butter 1½ c. Quaker 100% Natural Cereal ¾ c. brown sugar 1½ tsp. cinnamon

Open biscuits and separate, cutting each in half. Dip biscuits in butter and roll in mixture of cereal, cumamon and brown sugar. Place in Bundt pan. Put any extra cereal mixture and remaining butter on top. Bake at 375° for 25-30 min. Turn onto serving plate.

Butterflake Coffee Ring

3/4 c. sugar
3/4 tsp. ground cinnamon
3/4 c. milk, dwided
1/4 c. chopped pecans (optional)
2 (8 oz.) pkgs. refr.
butterflake rolls
1/4 c. shredded coconut

Combine sugar and cumamon in a small bowl. Place 1/2 c. milk in another bowl. Dip each roll in milk; roll in sugar mixture. Place 12 rolls in a well-greased 6 cup ring mold; slightly overlap rolls. Sprinkle coconut and nuts. Pour 1/4 cup milk over top. Overlap remaining rolls over first layer. Bake at 375° for 25 min. or until browned. Invert on serving plate. Drizzle with glaze while still warm. Serves 6-8.

Glaze:

1/2 c. powdered sugar
1 tbsp. milk
2 tbsp. chopped pecans

Cinnamon Swirl Coffee Cake-Eva Dell Marsh

Balter muxture: 1 box yellow cake mix 1 sm. box instant

vanilla pudding 4 eggs, beaten

Sugar mixture:

1/2 c. white sugar 1/2 c. brown sügar

Glaze:

1 c. powdered sugar 1 tsp. vanilla

enough milk to make spreadable

with maraschino cherries if desired,

3/4 c. water 1 tsp. vanilla 1 top. butter flavoring

3/4 c. oil

 $\frac{1}{2}$ c. chopped pecans 2 tbsp. cinnamon

Mix batter well. Pour half of the batter into greased 13"x9"x 2" pan. Then pour 1/2 sugar mixture, then 1/2 batter, and top with 1/2 sugar. Swirl layers with a fork. Bake 50-60 min. at 325.° Cool 10 min., then glaze Decorate

1 tsp. butter flavoring

Coffee Cake

Libby Cheek

l c. butter 2 c. sugar

2 eggs 1 c. sour cream 1/2 tsp. vanilla 2 c. flour

1 tsp. baking powder

Combine all ingredients in myer. (Creaming butter and sugar first.)

lopping:

4 tsp. sugar_ 1 c. pecans _ 1 tsp. cinnamon

Grease and flour tube pan, sheet pan, or 2 round cake pans. Pour in layer of batter, topping, batter, topping. Bake at 350° for 1 hr. Freezes well.

Coffee Cake

Anna Lee Lambeth

Mix butter, sugar and eggs. Fold in sour cream and add dry ingredients together. Add vanilla. Spoon half of batter into 10" tube pan (greased and floured. Cover with half of topping. Repeat again. Bake 60 min. at 350:

Topping:

1/2 c. finely chopped nuts 1/2 tsp. cinnamon or more 4 tbsp. brown sugar

Date Coffee Cake

Dorothy E. Davis

 $\frac{1}{2}$ c. butter $\frac{1}{2}$ c. flour $\frac{1}{2}$ c. granulated sugar $\frac{1}{2}$ tsp. salt $\frac{1}{2}$ tsp. vanilla $\frac{1}{2}$ tsp. baking pdr. $\frac{1}{2}$ c. milk

Filling: 1/2 c. brown sugar 1 tbsp. flour 1 tbsp. cinnamon

1/4 c. melted butter 1/4 c. chopped pecans 1/4 c. chopped dates

Cream sugar, butter and vanilla _ about 20 min. in electric beater. Add egg, beat well. Add sifted dry ingredients, alternate with mulk. Spread half the batter in a greased 8½" x 8½" pyrex dish. Cover with the date filling. Add remaining batter. Bake at 375° for 40 min. Top with whole dates, chopped nuts, and sprinkle with powdered sugar.

Honey Bun Coffee Cake Libby Cheek

Mix: 1 box yellow cake mix 3/4 c. oil

1/2 c. sugar 4 eggs-beat one at a time

Add 8 oz. sour cream Grease and flour pan. Pour batter into 1 sheet pan or 2 cake pans.

Mix: 1 c. brown sugar, 4 tsp. cinnamon Sprinkle this mixture on top, then swirl into batter with knife. Bake at 300° for 45-60 min.

Glaze: 1/2 box powdered sugar, 4 tbsp. melted butter. A small amount of water to make glaze thin enough to pour over cake.

Moravian Sugar Cake Charmel Farmer

2 pkgs. dry yeast ½ c. lukewarm water (potato water if possible) ½ c. sugar ½ tsp. salt 3/4 c. butter

1 egg + 1 egg yolk 1/2 c. hot mashed potatoes 2 3/4 c. sifted flour 1/2 c. brown sugar 1 tsp. cinnamon

In large bowl, sprinkle yeast onto warm water; stir until dissolved. Stir in sugar, salt, ½ c. melted butter, eggs, mashed potatoes, with a spoon and beat until smooth. Add flour and rny well. Cover bowl and refrigerate at least 12 hrs. Turn into greased jelly roll pan. Spread evenly with floured fingers. Let rise in warm place until doubled, about 2 hours. Combine brown sugar, ¼ c. melted butter, and cumamon. Make shallow impressions in dough. Spoon some of the sugar myture into each. Bake at 350° for 20-25 min.

Butterscotch Rolls

1 pkg. dry yeast

1/4 c. warm water

1/4 c. lukewarm milk,
 scalded, then cooled

1/4 c. sugar

1/2 tsp. salt
1 egg

1/4 c. shortening

Betty Flythe

2¹/₄ to 2¹/₂ c. flour ¹/₂ c. butter, divided ¹/₂ c. brown sugar, packed Mix: ¹/₂ c. chopped pecans ¹/₃ c. sugar ² tsp. cunamon

In mying bowl, dissolve yeast in warm water. Stir in milk, sugar, salt, egg, shortening, and half the flour. Mix with spoon until smooth. Add enough remaining flour to handle easily. My with spoon. Turn onto lightly floured board, knead until smooth and elastic, about five minutes. Round up in greased bowl; turn once to bring greased side up. Cover and let rise in warm place until double, about 11/2 hrs. Meanwhile, melt 1/2 stick butter in 9"x 13" baking dish. Mix with 1/2 cup of brown sugar. After dough has risen, roll it out on lightly floured board into a 9"x 15" rectangle. Spread with 1/2 stick softened butter, and sprinkle with mixture of sugar (1/3 c.), cinnamon, and chopped nuts. Beginning at long side, roll up tightly as for jelly roll. Cut into 15 slices. Place slices a little apart in prepared baking dish. Cover and let rise until double, about one hour. Heat oven to 350° Bake 20-25 min. Immediately turn dish upside down on tray. Let dish stay over rolls a minute so butterscotch will run down over rolls.

Monkey Bread

3 cans buttermilk biscuits (10 oz.) 1 c. granulated sugar Mary Mason

2 tsp. cinnamon 1 c. brown sugar 1 slick margarine

Cut each biscuit in fourths with scissors. Shake biscuits in a bag with sugar and cinnamon. Layer biscuits into a greased tube pan. Sprinkle chopped nuts between layers. Melt brown sugar and margarine. Boil for 1 min. and pour over biscuits. Bake at 350° for 35 minutes. Let stand for 10 min. before removing from pan. To serve, pinch off a piece and eat with fingers. "Monkey see- monkey do."

Special Ham Biscuits

Sauce: 3 thsp. mustard

2 sticks margarine 3 tbsp. poppy seed KayTucker

I med. onion, grated I tbsp. worcestershire

3 oz. boiled ham, diced 3 oz. grated Swiss cheese 3 pkgs. small rolls

Separate rolls and cut in half. Spread sauce on bottom half, add layer of ham i cheese. Wrap in foil and bake at 350° for 10-12 minutes.

Lemon Candy Canes Joanne Miller

Soften 1 pkg. yeast in 1/2 c. warm water. Min 1 1/4 c. flour, 3 tbsp. sugar, 1 tsp. salt. Add yeast, 1 egg, 1/3 c. sour cream, and 3 tbsp. Butter or margarine, softened. Beat at low speed 1/2 min. Beat at high speed 3 min. Stir in 11/2 to 13/4 c. more flour for a soft dough. Knead 3-5 min. Place in greased bowl; turn once. Cover and let rise 1-11/4 hrs. Punch down; divide in half. Let rest for 10 min. Roll each half of dough into 12" x 8" Spread each with half the Nut Filling. Fold in half lengthwise; seal along edges. Cut crosswise into 1 strips, Holding both ends, twist and place on greased baking sheet; curve end to form cane. Cover, let rise 30 min. Bake at 375° for 12-14 min. Top with Lemon Icing and decorate with candied cherries. Nut Filling: Mix 1/2 c. chopped walnuts, 1/3 c. sugar, 3 thsp. melted butter, and 1 thsp. shredded lemon peel. Lemon Icing: Mix 1 c. powdered sugar, 1 tbsp. lemon juice, 1 tbsp. water, 1/4 tsp. vanilla.

(reamed Eggs

12 eggs 3 c. milk 6 tbsp. butter 6 tbsp. flour

Charmel Farmer

salt i cayenne pepper to taste worcestershire sauce to taste

Hard boil eggs. Grate eggs when cool. Melt butter and flour. Gradually add milk, heating and beating until smooth. Season to taste. Add the eggs. Put into rectangular casserole dish. Bake at 325° for 20 minutes.

Egg Casserole

Libby Cheek

1/2 c. bread crumbs

4 hard boiled eggs, sliced

6 slices crumbled crisp bacon

1 c. sour cream

1/2 c. grated cheddar cheese

2 tbsp. parsley

2 thsp. minced onions

2 tbsp. chwes salt, pepper paprika

Spread bread crumbs on bottom of 9"casserole. Add sliced eggs next. Mix remaining ingredients, except cheese & paprika, and spread over eggs. Sprinkle cheddar cheese and Farmesan cheese on top. Garnish with paprika. Bake at 325° for 30 minutes. Serves 6.

Sausage (asserole

Betty Thacker

1 lb. bulk sausage 6 slices bread, trimmed 6 eggs 2 c. milk

1 tsp. mustard 1 c. shredded 5wiss or cheddar cheese

1 tsp. salt, dash pepper

Grease 9"x 13"x 2" casserole. Fry sausage, drain well. Cube bread, then spread in casserole. Cover with sausage. Then spread cheese over sausage. Combine eggs, milk, mustard, salt and pepper. Mix well, then pour over layers. Cover, refrigerate overnight. Bake at 350° for 40 min.

Sausage Ring

Libby Cheek

2 lbs. bulk sausage

2 eggs

2 thsp. grated onions

11/2 c. bread crumbs

1/4 c. chopped parsley (if desired)

Mix all ingredients together pack into lightly buttered 9" mold. Cook at 350° for 20 minutes. Remove from oven and pour off grease. Return to oven and bake another 20 minutes.

Grits Souffié

Harriet Mattes

1 c. grits 1 tsp. salt 1 stick margarine 1 roll garlic - flavored cheese 2 beaten eggs milk cereal crumbs

Cook grits in 4 c. water with salt until thick. Stir in margarine and cheese. Add enough milk to eggs to measure one cup. Mix with grits. Pour into greased casserole. Cover with cereal crumbs and bake at 325° for one hour.

Sausage Quiche

Pat Fagg

Brown in skillet:

1 lb. hot sausage 1/2 c. chopped onion

1/3 c. chopped green pepper

Mix together:

2 beaten eggs 1 tbsp. flour 1 small can milk 1 1/2 c. grated sharp cheddar cheese 1 tbsp.parsley flakes 3/4 tsp. salt 1/4 tsp. pepper 1/4 tsp. garlic salt

Combine meat and egg mixture. Pour in an uncooked deep dish pie crust, or a quiche dish lined with crust. Bake 35-40 minutes (until set) at 375.

Bacon Quiche

Britt Tyson

1/2 lb. bacon
1/2 c. grated Swiss or
cheddar cheese
1 onion, chopped
3 eggs
1 c. cream
1/2 c. milk

dash salt
dash pepper
dash cayenne
1/2 tsp. drymustard
or
1 tsp. prepared
mustard

1 deep dish pie shell, uncooked

Cook bacon; crumble and sprinkle on bottom of uncooked deep dish pie shell. Add grated cheese. Sauté onion in bacon fat. Beat eggs with cream, then add milk. Add salt, pepper, cayenne, mustard and mix. Pour into pie shell. Bake for 45 min. at 350.

Quiche Lorraine

June Safrit

6 eggs, slightly beaten

2 c. sour cream

2 c. Swiss cheese (1/2 lb. grated)

1 tsp. worcestershire

1/2 tsp. salt

2 cans Fried onion rings

8 strips bacon, cooked and crumbled

Mix and pour into 2 pie shells. Bake at 300° for 55-60 minutes. May be frozen before baking.

Oven Omelet Brunch-Carol Fitzgerald

1/4 c. butter or margarine

18 eggs

1 c. sour cream

1 c. milk 2 tsp. salt

74 c. chopped green onions

1 lb. Canadian bacon, cut into 24 slices

1/4 c. maple syrup

Heat oven to 325? Melt butter in 13"x 9"x2" baking dish. Tilt dish to coat bottom with butter. In large mixer bowl, beat eggs, sour cream, milk, and salt until blended. Stir in onion. Pour into dish. Bake until eggs are set, but still moist, about 35 minutes.

At the same time, bake Canadian bacon as follows: reassemble the 24 slices of bacon into a roll on aluminum foil. Pour syrup over roll. Wrap; place in pan and bake at 325° about 35 minutes.

Cut omelet into 12 squares. Place on a large platter and surround with slices of bacon.

PICKLES & RELISHES

Artichoke Relish

Annie Laurie Kluttz

2 qts. artichokes 4 large onions 2½ c. sugar 3 pints vinegar 3 tbsp. salt

1 thep turnieric

2 thsp. mustard seed

2 tbsp. celery seed 1 tsp. red pepper

Coarse grind artichokes & onions. Mix all ingredients. Simmer 30 min, then can.

Bread & Butter Pickles

Betty Flythe

7 lbs. cucumbers

4 lbs. white onions

Select fresh, crisp cucumbers; wash, but do not peel. Slice crosswise thinly. Slice onions thinly; mux together and add 1/2 cup salt. Cover with cracked ice. Let stand 3 hrs. Meanwhile, make syrup of:

5 c. sugar 2 tbsp. turmeric ½ tsp. whole cloves

2 thsp. mustard seed

2 thsp. celery seed 5 c. vinegar

Mix sugar and spices together and add vinegar. Drain cucumbers and onions thoroughly, and add to syrup. Heat to scalding, but do not boil. Pour into hot jars and seal.

24 Hour Cucumber Pickles. Elizabeth Dunbar

7 lbs. cucumbers, sliced thin 2 c. slack lime (hardware lime) 1 c. salt

1/2 c. alum 1/2 box mixed spices 2 qts. cider vinegar 4 to 6 lbs. sugar (or as desired)

Soak cucumbers in limewater overnight. Be sure they are covered with water. Wash well and soak in salt water 4 hrs. Drain and rinse. Soak in ice water 2 hrs. Drain. Bring to a boil in alum water to cover. Prain and rinse well. Cook for 30 min. in vinegar, sugar and spice mixture. Pack in hot jars.

Quick Cucumber Pickles Cleo Kana

3 c. vinegar 3 c. sugar 1½ c. water 2 tbsp. salt celery seed to taste mustard seed to taste 1 gal. cucumpers

Cucumbers can be cut or sliced to desired size or shape. Slice cucumbers before adding to vinegar surup.

Bring to a boil the first six ingredients. Now add cucumbers and bring to a boil. Boil for one minute. Can in jars and seal at once.

Cucumbers in Dill

Sylvia Robinson

4 cucumbers 1 c. boiling water 3/4 c. sour cream 1/4 c. lemon juice 1 tsp. sugar 3 tbsp. minced fresh dill (or 2 tsp. dried dill weed)
1/2 tsp. salt
4/8 tsp. pepper
1 tsp. sugar

Peel cucumbers and slice very thinly. Pour boiling water over them and let stand for five minutes. Drain and plunge into ice water. Drain again. My together the remaining ingredients and pour over the cucumbers, tossing until well mixed. Chill 30 min. before serving.

Freezer Pickles

Judi Osborne

2 gt. sliced cucumbers 1 onion, sliced very thin

Add 2 thsp. uniodized salt. Let stand for 2 hours. Rinse.

In saucepan mix:

1 c. white vinegar

3 c. sugar

Heat slowly, just enough to melt sugar. Add to cucumbers which have been packed in containers. Freeze.

Hot Tom

12 large apples 12 large tomatoes 10 medium onions 3 pods green hot pepper Evelyn Fowler

1 tsp. drymustard

1 tsp. cinnamon

3 tsp. salt

1 punt vinegar

3 cups brown sugar

Grate or shred vegetables - cook until thick. Pack in jars and seal.

Refrigerator Pickles

Louella Stinson

7 c. sliced, unpeeled cucumbers 2 c. sugar 1 tbsp. salt 1 c. sliced green peppers 1 c. vinegar

Mix all ingredients together cold. Store in covered container in refrigerator. These keep for months.

Yellow Squash Pickles Cleo Kana

4 qts. squash, sliced thin 2 medium onions, sliced thin

½ c. salt_sprinkle over squash and onions Pack in crushed ice for 3 hours. Rinse and drain well. Bring to a boil:

 $5 \, \text{c. vinegar}$ 1 tbsp. celery seed $5 \, \text{c. sugar}$ 1 tbsp. mustard seed $1 \, \text{tbsp. turmeric}$

Add squash and onuon. Bring to a boil again and can.

Watermelon Rind Pickles Sue Bouldin

Cut pink skin from thick-rind watermelon, in desired size pieces. (A 35-40 lb. melon will usually yield 7 lbs. of pieces.)

Cover pieces with water and sprinkle with one bottle of "Lilly Lime." (Buy at drug store. Eli Lilly Calcium Hydroxide Powder #40, 0.4 oz.) Stir to dissolve. Cover and let sit overright.

Next day arain and wash several times; then cook covered, in strong ginger root tea, (water to cover, 3 tsp. ground ginger and a couple of pieces of whole ginger root) until tender—about 1/2 hrs.

Simmer 30 min. to make syrup:

1 qt. apple cider vinegar

1 c. water

41/2 lbs. sugar

spice bag (3 sticks cinnamon broken up, 2 tbsp. whole pickling spices, 6-8 whole cloves_all tied in cheesecloth.)

Wash rind a final time; drain, and cook in syrup until pieces are transparent_about 1/2 hrs. Seal in jars.

Zucchini Pickles

Cleo Kana

7 pints zucchini (cut up)
2 cups pickling lime in sufficient water to cover zucchini
Dissolve lime in water and pour over the zucchini.

Take out seeds and discard. Po not pare the zucchini. Soak in time water for 24 hours, stirring occasionally to keep time from settling to the bottom. Wash well to get the lime off the zucchini.

Pissolve:

3½ lbs. sugar 1 qt. +1 cup vinegar 1 tbsp. whole allspice 1 tbsp. ground cinnamon

Bring to a boil. Add zucchini and soak for 24 hrs. Boil for 20 to 40 min. or until tender when pricked with a fork. Pack in jars and seal.

APPETIZERS/SOUPS Microwave

Miniature Burritos

3 tbsp. onion soup mix 4 c. freshly grated 1/4 tsp. paprika Parmesan cheese 1/2 c. grated sharp cheese 1 pkg. flour tortillas 1/2 c. sour cream (8 oz.) can chopped green chiles

Combine soup, paprika, cheeses, chiles and sour cream. Spread about 3 tbsp. of the mixture on a tortilla and roll up. Cut each tortilla into 3 parts and secure each with a toothpick. Arrange in a circle on a pieplate and cook each plate 2-3 minutes, until it is thoroughly heated and cheese is melted. Makes 36.

Celestial Crab

1 (6½ oz.) can crabmeat ½-1 tsp. fresh 11 oz. cream cheese lemon juice 3-4 tbsp. minced onion 3 tbsp. white wine Soften cheese by cooking 1 minute. Mix in

Soften cheese by cooking 1 minute. Mix in other ingredients and cook 1-2 minutes or until heated through. Serve with crackers. Can be served hot or cold. 4-6 servings.

Spinach Dip

1 pkg. frozen spinach 1 (802) pkg. cream cheese 2 tbsp. butter 3 tbsp. milk Linda Wheeler

1 the lemon juice salt, pepper, and nutmeg to taste b slices crumbled bacon

Cook spinach for 2 minutes, turn and cook 2 more minutes. Drain. Melt cheese with butter on low for 2-2½ minutes. Allow a few minutes standing time. Add all the ingredients, including 4 strips bacon, to the spinach. Garnish with 2 strips crumbled bacon.

Mushroom Soup

1/2 lp. fresh mushrooms, sliced
1 bunch green onions, chopped
3 thsp. butter
garlic salt (optional)

2 tbsp. flour
2 cans chicken
broth
1 c. milk
salt and pepper
1 c. whipping
cream

Sauté mushrooms ¿ onions in butter in microwave on high for 3½ min. or until juice covers the bottom of the pan. If desired, sprinkle with garlic salt. Blend in flour and stir well. Stir in broth and cook on high for 12 min. Stir in milk and add salt and pepper. Cook on medium for 5-8 min. When ready to serve, heat ¿ stir in cream.

VEGETABLES Microwave

Zucchini Parmesan

b c. sliced zucchini - about 1½ lbs. 2 tbsp. butter or margarine ½ tsp. celery salt 3 tbsp. grated Parmesan cheese

In an 8"x 8" baking dish, combine zucchini, butter and celery salt. Cover with waxed paper and cook at high for 10-12 minutes, stirring every 3 min. Sprinkle cheese on top. Serves 6.

Zesty Baked Beans

Ginger Edwards

4 slices bacon 1/2 c. chopped onion 2 (16 oz.) cans, pork and beans in tomato sauce

2 tbsp. brown sugar 1 tbsp. worcestershire 1 tsp. mustard

Place bacon in 1/2 qt. casserole and cover with paper towel. Cook on high for 4 min. Remove towel and bacon; save drippings in casserole. Crumble bacon and set aside. Cook onion in drippings at high for 3 min.; then stir in remaining ingredients. Cook, uncovered, at high for 10 minutes, stirring twice. Top with crumbled bacon. Serves 6.

Bleu Cheese Broccoli Bake. Sylvia Robinson

2(10 oz.) pkg. frozen chopped broccoli 2 tbsp. butter or margarine, melted

2 tbsp. flour

¹/₄ tsp.salt ³/₄ c. milk Loz. bleu cheese ³ oz. cream cheese ³ oz. can Frenchfried onion rings

Microwave: Melt butter in medium-sized bowl. Whisk in flour & salt. Add milk & whisk until smooth. Crumble the blen cheese into the sauce. Cut the cream cheese into cubes & add to sauce. Cook on medium-high for three min., stirring once. Stir again to melt cheese. Cook one more min. on high. When stirred, sauce should be slightly thickened. Cook and drain broccoli. Add broccoli to sauce and stir to blend. Bake, uncovered on medium high for 3-4 min., stirring once. Top with slightly crushed onion rings & warm on med:high for 1½ min.

Au Gratin Potatoes

1 pkg. (32 oz.) frozen hash browns
2 cans cream of potato soup

1 c. grated cheddar

Linda Wheeler

1/3 c. chopped onion 1/4 c. Parmesan 1 c. sour cream

Put potatoes in casserole, then soup, 1/2 cheese, onion and parmesan. Cook, covered 18-22 minutes. Stir twice. Add sour cream and rest of cheese. Let stand for 5 minutes.

ENTREES

Chili

2 lbs. lean ground beef 1 large onion, diced 1 large green pepper, diced 1 (1 lb. 13 oz.) can tomato

1 (1 lb. 13 oz.) can tomatoes 2-3 tbsp. chili powder

Ginger Edwards

1 tsp. salt

1/8 tsp. cayenne

1/8 tsp. paprika

1 (15 oz.) can kidney

beans, drained

2 (8 oz.) cans

tomato sauce

Brown beef in microwave for 7 minutes, stirring twice. Drain. Sauté onion & green pepper in 2 thsp. water for 2 minutes. In a large bowl, combine all ingredients & cook covered for 12 minutes, stirring halfway through cooking time. Let rest covered, for 5 minutes before serving. Makes 8 servings.

Rump Roast

3½-4 lb. boneless beef rump roast 2 tsp. salt

1 tsp. dry mustard

Ginger Edwards

14 tsp. garlic powder 14 tsp. pepper 1 tsp. worcestershire

nustard 1 tbsp. catsup 1/2 c. dry red wine

Sprinkle roast with seasonings. Place the roast, fat side down, on a microwave roasting rack in a 2 qt. baking dish. Microwave on medium setting for 20 minutes. Turn fat side up. Combine catsup, worcestershire and wine. Pour over the roast and microwave on slow setting for 20-24 minutes or until rare. Let stand covered with foil for 10 min. before serving. Serves 8.

Party Chicken

Ginger Edwards

2½-3 lbs. chicken 1 envelope onion soupmit pieces, skinned ½ c. Russian dressing ¼ c. mayonnaise 1 c. apricot preserves

Arrange chicken in 9 x 13" glass baking dish, placing thickest meaty pieces to the outside of the dish. Combine remaining ingredients and spread over chicken, coating the paper, and cook for 20 minutes, turning halfway through cooking time.

Barbequed Chicken

Divie Klemme, Grace Illman, Mary Lib Joyce

1/2c. tomato sauce 1/4 c. vinegar 1/4 c. honey 1/4 c. hone-in

Mix first 5 ingredients together and coat chicken. Microwave on high for 22 minutes, turning twice during cooking.

*Mrs. Grace Illman is an instructor at the Guilford Techinal Institute's Microwave Cooking School. Mary Lib Joyce and Dine Klemme took her course and from their notes they have submitted recipes.

Spaghettí Pie

1/2 (12 oz.) pkg. vermicelli 2 tbsp. butter 1/3 c. grated parmesan 2 eggs, well-beaten 1 lb. ground beef 1/2 c. chopped onion 1/4 c. chopped green pepper 1 (8 oz.) can stewed tomatoes, undvained 1 (boz.) can tomato paste 2 tsp. chopped parsley

Janet Williford

1 tsp. sugar

3/4 tsp. oregano
(dried, whole)

1/2 tsp. salt

1/2 tsp. garlic salt

1 c. cream-style
cottage cheese

1/2 c. (2 oz.) shredded
mozzarella

8-10 pepperoni
slices

2 stuffed olives,
sliced

Cook vermicelli according to pkg. directions; drain. Stir butter and Farmesan cheese into hot vermicelli. Add eggs, stirring well. Spoon mixture into a 10" pie plate. Use spoon to shape the spaghetti into a pie shell. Microwave on high, uncovered, 3 min. or until set. Set aside.

Crumble beef in a shallow 2-qt. casserole; stir in onion and green pepper. Cover with heavy-duty plastic wrap and microwave on high 5-6 minutes, stirring at 2-minute intervals; drain well. Stir in tomatoes, tomato paste and seasonings. Cover and microwave on high 3½-4 min., stirring once; set aside.

Spread cottage cheese evenly over pie shell. Top with meat sauce. Cover with heavy-duty plastic wrap and microwave on high 6-6/2 min; sprinkle with mozzarella cheese. Microwave, uncovered, on high 30 seconds or until cheese begins to melt. Garnish with pepperoni, olives and parsley. Microwave, uncovered, on high for 1 minute. Let stand 10 min. before serving.

Porcupine Meatballs Linda Wheeler

1 lb. ground chuck 1 egg
1 c. pre cooked rice 4 c. water
1 can tomato soup (divided) 1 tsp. onion salt

Mix together beef, rice, 1/2 of soup, egg, water and onion salt. Shape into 12 balls i arrange in a circle in a 9-10 inch pie pan. Cover with wax paper. Cook 8-10 minutes on high. Rotate 1/4 turn every 3 minutes.

Topping:

1/2 soup, 2 tbsp. ketchup, 1 tsp. mustard Mix, then spoon over meat. Cook 2-4 min. This is good on rice.

Mushroom Quiche. Dixie Klemme, Grace Illman, Mary Lib Joyce

1 (8 oz.) pkg. cream cheese 2 tbsp. margarine 10 large mushrooms, sliced bacon 1 large onion, chopped

Fut cream cheese in glass measuring cup and soften 1/2 minute on high; set aside. In microwave quiche pan, sauté mushrooms and onion in margarine on high for 3 min. Stir, then cook 3 more minutes. Beat eggs and flour. Add to softened cream cheese and whisk together. Four mixture over the vegetables and top with bacon, which has been microwaved on high for 6 minutes.

Microwave quiche for 12 minutes at 70%. Check after 8 minutes to see if done. If not done in center, loosely put foil circle, with center cut out, on top. Cook 1½-13/4 minutes more. Do not let foil touch glass door.

Oysters in the Shell Martha Roberts

1/2 c. water, 1 tsp. lemonjuice, 1 doz. oysters, (clean the oyster shells)

Put oysters in freezer before cooking in microwave-they will open faster. Cook in microwave 4 minutes on high, covered with saran wrap.

Flounder Meuniere Martha Roberts

4 fillets (2 lbs.) sauce:

1 tbsp. worcestershire 1/2 tsp. salt

1 tbsp. lemon juice 1/8 tsp. minced garlic

Cook sauce in microwave 1 min on high. Put on top of fish and cook 6-8 min, on high in microwave, turning once. Cover fish with way paper.

DESSERTS Microwave

Microwave

Banana Boats Martha Roberts

2 ripe bananas, peeled 1 tbsp. butter or margarine, cut

1 tbsp. chopped walnuts in pieces whipped cream or chocolate syrup

Split bananas lengthwise and place in 8"x 8" baking dish, cut sides up. Sprinkle with brown sugar and dot with butter. Scatter nuts on top. Microwave 30 sec. on high, or until sugar melts. Garnish with whipped cream or chocolate syrup. Serves 4.

Easy Brownies Grace Illman, Mary Lib Joyce, Dixie Klemme

2 sq. unsweetened chocolate 1 c. sugar 1 stick margarine 2 eggs 3/4 c. plain flour 1 tsp. baking powder 1/2 tsp. salt 1/2 c. chopped nuts

Melt chocolate and margarine on high about 2 minutes. Add sugar and eggs. Stir in remaining ingredients. Put in 8"x8" pan. Cook on 50% for 8 minutes, turning twice during cooking.

S'mores

Martha Roberts

Place 4 squares of milk chocolate candy bar on a graham cracker. Top with marshmallow. Place on paper napkin. Microwave 15-20 seconds on high, or until marshmallow puffs. Top with another graham cracker for ease in eating. Let stand 1 minute. To heat several at a time, add 15 seconds for each additional s'mores.

Coconut Fuff Cake

Linda Wheeler ½ c. milk 1 c. sugar

1 box yellow cake mix 1 (9 oz.) carton Cool Whip 1 small pkg. frozen coconut

Mix cake according to package directions. Fill sheet cake pan 13 full (Freeze rest of batter for cupcakes.) Cook on 70% power for 10 minutes. Turn after 5 minutes. The top should look not quite done. Punch holes in cake. Heat wilk and sugar for 30 seconds, then pour over cake. Let cool. Spread on Cool Whip and sprinkle coconut.

KID'S CORNER,

Crunch Munch Salad. Susan Sumpter Ingredients for one:

2 tbsp. raisins

1/4 apple 1/2 small carrot 1 thsp. strawberry yogurt

1. Cut apple into small pieces.

2. Reel carrot and cut into small pieces.

3. Put pieces of apple and carrot into a bowl and add raisins and yogurt.

4. Mix well.

5. Serve on lettuce leaf and crunch munch away!

Rocket Salad

Susan Sumpter

Ingredients for one:

I pineapple slice: launching pad

1/2 peeled banana: rocket

1 cherry: nose cone

1 toothpick to hold cherry in place

lettuce leaf: base

On a plate, arrange the above.

Mini-Pizzas

Susan Sumpter

Ingredients for one:

1 refrigerator biscuit

I tbsp. tomato paste

I small slice of mozzarella cheese sprinkle of oregano vegetable oil flour

Directions:

- 1. Sprinkle flour on waxed paper, and roll biscuit to make a flat circle.
- 2. Brush top of biscuit with oil.
- 3. Spread with tomato paste.
- 4. Add cheese.
- 5. Sprinkle oregano on top.
- 6. Bake on a cookie sheet in oven (or in a toaster oven) at 450° for 15 minutes,

Silly Goop

1/3 c. white glue tempera paint or food coloring 1/4 c. liquid starch

Mix paint or food coloring with starch, then stir in glue. Mix together until "goop" forms a ball and "cleans" sides of container. Add more starch, I tsp. at a time if needed for desired consistency. It will stick to paper or cloth, but nothing else. It's fun to let it slide through your fingers.

Giant Bubbles

1 c. liquid detergent

1 c. glycer'me (available at drug store) 3 c. water

Make bubble blower of thin wire. Form into a circle 6-8 inches in diameter. Pour liquids in dishpan or large skillet... then blow, blow, blow!

Cooked Fingerpaint Susan Sumpter

Mix two parts cornstarch with equal parts of water. Cook to consistency of cornstarch pudding. Add coloring and store in a tightly covered jar in a cool place.

llse on regular fingerpaint paper, butcher paper, shelf paper or any other glazed paper. Paper should be wet with the glossy side up. Fingerpaint should be put onto the paper (about 2 tbsp.) before the "painting" begins. A piece of oil cloth stretched over a table, serving trays, magazine covers and mirrors are other surfaces that may be used!

Cooked Playdough

Susan Sumpter

1 c. flour 1/2 c. salt 1 c. water 1 tbsp. oil

1 tsp. cream of tartar or alum a few drops of food coloring, if desired

Put all ingredients together in a heavy pan. Stir over medium-high heat on top of stove, until dough is still slightly sticky and is the consistency of mashed potatoes. Remove from pan and cool about 5 minutes before kneading. Store dough in an airtight container to keep it soft and workable. (Recipe can be doubled.)

—A —	Cranberry Bread 82
Angel Biscuits	Fluff
Toffee	Nut Bread
APPETIZERS:	Pound Cake 242
See Index on Page 30 Apple	Pudding
Bread, Fresh 79	Barbecue
Brown Betty	Beans
Casserole 123	Hot Dogs 72
Chopped Pie	Pork Chops
Crunch	Shrimp
Deep Dish Pudding or Pie 23	Bean
Fried	Bacon Soup
Orange Drink303	Green Beans
Pie, Easy	Casserole
Waldorf Cider Mold105	Swiss127
Applesauce Cake230	Marinated Salad
Cake, Mama's230	Soup 56
Christmas Fruitcakes231 Hot Sandwiches67	BEEF:
Muffins 75	See Index on Page 148
Apricot Baked	BEEF, GROUND: See Index on Page 148
lce	Beer Bread 80
Artichoke	Beer Hamburgers
Hot Seafood Dip 40 Hot Spread 40	Pineapple Salad111
Marinated Broccoli Salad 109	Salad110 Benne Drop Cookies275
Relish	BEVERAGES:
Au Gratin	See Index on Page 302
Casserole	Angel 86
Mushrooms125 Souffle124	Maryland18
Aspic109	Muffin
Easy	Blueberry Banana Pie254
Tuna119	Delicious Pie254
Avocado Crab189	Nut Bread
Soup 55	Bonton Bread Pudding221
-B	Boston Cookies
Bacon	Berlie Eargle's 76
Quiche	BREADS:
Banana	See Index on Page 74 Bonton Pudding221
Beaver Club's Famous Bread 79 Blueberry Pie	Monkey315
	Sticks 55

Bread and Butter Pickles321	Carrot
Breakfast Bubble Ring310	Bread
Brie Cheese Canapes 45	Brown Sugar130
Brie en Croute 45	Casserole
Broccoli	Cinnamon
Casserole 129	Copper Pennies131
Cheese Quiche128	Dilled
Chicken Casserole 177	Hawaiian Cake233
Dip	Mustard131
Fresh Salad	Soup
Marinated Artichoke Salad . 109	Surprise Loaf
Potato Bake	Casserole Cookies278
Rice Casserole128	Casseroles, Main Dish
Soup Fasy 57	Beef Hot Dish155 California Rice and Sausage165
Soup, Easy	Cheeseburger Pie157
Brown Betty	Chicken202
Brown Sugar Date Bars 282	Bean
Brown Sugar Pecan Pie 22	Bodini
Brown Sugar Pound Cake 242	Broccoli177
Brownies	Cheez Whiz185
Caramel	Divan, Easy177
Cheesecake	Easy185
Jean's Perfect 276	5-Can
Wicked	Macaroni Bake180
	Mushrooms 26
BRUNCH RECIPES:	Spaghetti180
See Index on Page 302	Wild Rice
Brunswick Stew	Crab Pie
Crock Pot	Ham, Broccoli and
Mom's183	Mushrooms163
Brussel Sprouts,	Hamburger Stroganoff156
Chestnuts and	Italian
Bubbles, Giant339 Butter	Lasagna160
Cookies277	Pork Chop Dinner in a
Mint Patties	Skillet
Butter Pecan Ice Cream Pie 263	Seafood
Butterflake Coffee Ring310	Noodles Au Gratin 189
Buttermilk Pie	Royal
Butterscotch Bars277	Shrimp and Wild Rice 195
Butterscotch Rolls 314	Six Layer Dinner
	Tuna202
	Jiffy
C	Cauliflower
-	Chinese with Water
Cabbage, Steamed130	Chestnuts132
CAKES:	Salad111
See Index on Page 228	Celery
	Seed Dressing 95
CANDIES:	Soup, Creme of 25
See Index on Page 274	Spinach Casserole140
Candy Canes, Lemon316	Surprise Casserole133
Cantaloupe Pond Lilies 106	Charlotte Russe206
Caramel	Almond Caramel 21
Almond Charlotte Russe 21	Cheese
Brownies	Brie Cheese Canapes 45
Cake	Brie en Croute
Corn, Oven	Carlene's Large Cheese Ball 32
Orunon210	Custard208

Krispies 46 Parmesan Bites 49 Parmesan Puffs 50 Pimento Spread 68 Pineapple Balls 32 Puffs 46 Rings 46 Rolls 47 Sandwich Pie 68 Souffle 133	Pie
Cheesecake 278 Brownies 278 Deluxe 234 Liz's Cocoa 235 Pina Colada 234 Royale 233 Squares 278	Clam
Cherry Black Sweet Salad 99 Chocolate Cake 235 Cream Cheese Pie 256 Date Sprinkle Bars 293 Delight Salad 100 Nut Chews 279 Party Cheese Pie 255 Chess Pie 256 Chocolate 257 Easy 258 Lemon 258	Canapes 47 Chowder 58 Dip 41 Cobbler Fresh Fruit 207 Peach 207 Cocktail Meatballs 42 Cocoa Cheesecake, Liz's 235 Coconut Delight 208 Easy Pie 261
Mom's Pecan257 Chestnuts and Brussel Sprouts130	Macaroons
CHICKEN: See Index on Page 170 Baked Sandwiches 66 Spicy Spread 33 Chicken Salad Hot 116, 182 Fruit 116 Mom's 116	Coffee, Aunt Irene's Iced306 Coffee Cake311, 312 Breakfast Bubble Ring310 Butterflake Coffee Ring310 Cinnamon Swirl311 Date312 Honey Bun313 Moravian Sugar Cake19, 313
Supreme	CONGEALED SALADS: See Index on Page 94 Congealed Vegetable Spread . 35 Congo Bars
CHILDREN'S RECIPES: See Index on Page 302 Chinese Tea Cookies 294 Chocolate Blender Pies 259 Candy Balls, White 295 Cherry Cake 235 Chess Pie 257 Dipped Cookies 280 Dream Bars 280 German Pie 260 Hot Fudge Sauce 226 Ice Cream Pie, Easy 18	COOKIES: See Index on Page 274 Copper Pennies
Irish Nut Bread 82 Meringue Pie 260	Mom's Top-of-the-Stove 91 Southern Muffins 77

Corned Beef	—D—
Hot Rolls	Dark Secrets282
Cornish Hens with Mushroom	Date Brown Sugar Bars282
Wine Sauce, Stuffed186	Cherry Sprinkle Bars293
Cottage Cheese and Peach Souffle Salad101	Coffee Cake312
Crab	Logs
Avocado 189	Nut Torte 28
Burgers 69 Casserole	Pecan Rolls 50 Spicy Nut Cake 248
Chilled Dip36	Derby Pie
Deviled	
Dip	DESSERTS:
Murrell's Inlet187	See Index on Page 204 See also: CAKES, COOKIES
Pie	AND PIES
Seafood Casserole, Royal201	Dessert Sauces See Sauces, Dessert
Seafood Thermidor200	
Toasted Sandwiches 69 Zesty Soup 59	DIPS:
Cranberry	See Index on Page 30 Divinity, Maple298
Banana Bread 82	Dream Pudding222
Casserole	DRESSINGS FOR SALAD:
Frozen Salad 26	See Index on Page 94
Muffins	Dried Beef Crock 33
Salad102	DRINKS:
Cream Cheese	See Index on Page 302
Cherry Pie256 Congealed Salad100	Dumplings
Creme de Menthe Pie264	Chicken
Creole	
Easy194	—E—
Crisp Cookies281	Egg
Crock Pot Beef Stew152 Crock Pot Brunswick Stew183	Casserole
Croissants, French 87	Creamed316 Eggnog308
Croquettes Chicken 27	Eggplant
Meat and Potato 23	Au Gratin
Crumb Cake237 Crunch Munch Salad337	Elephant Stew
Cucumber	English Muffins, Curried 67
Dill	English Toffee
Quick Pickles	Exquisite Pie
Curry	Eye of the Round, Marinated .151 Sauce168
English Muffins	Sauce
Shrimp with Green Rice196	_
Custard Cheese	Far East Spread
Jeff Davis19	Feta Shrimp199
Mom's Ice Cream209 Old-Fashioned Boiled209	Fig Cake, Choice 23
Old-Fashioned Bolled209	Fingerpaint, Cooked340

FISH:	-H-
See Index on Page 170 See also: CRAB, SHRIMP, etc. Carol's Dilly Chowder 60 Mold 34 5-Can Casserole 182 Flounder, Baked 190 Forgotten Cookies 283 Freezer Pickles 323 French Dressing, Mother's 95 French Onion Soup 59 French Toast, Orange 309	HAM: See Index on Page 148 Party Delights
FRUIT:	Bun Coffee Cake313 Whole Wheat Bread 88
See Index on Page 94 See also: APPLE, BANANA, etc. Cobbler, Fresh	HORS d'OEUVRES: See Index on Page 30 Hot Tom
Bars284	
Cookies 284 Dark 16 Uncooked 249 White 238 Fudge Chocolate 297 Crunchy Milk Chocolate 297 Cupcakes 239 Marbled Bars 283 Sauce, Hot 226 School 298	Ice Cream Butter Pecan Pie
	—,]—
Galliano Milk Shake	Jello Cookies
Lemon Pie	—K— KIDS CORNER: See Index on Page 302 Kiss Pudding
Green Beans See BEANS	L
Green Wonder Salad	Lasagna
GROUND BEEF: See Index on Page 148 Guacamole	Cups

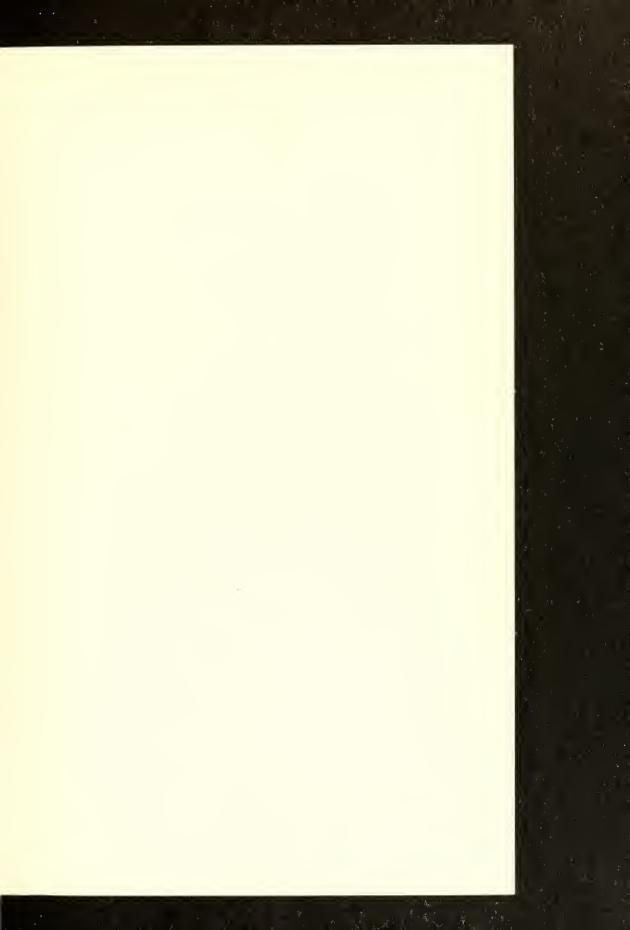
Dessert 216 Frozen Dessert 215 Graham Cracker and 267 Lemon Pie 267 Grandma's Pie 265 Ice Cream 215 Luscious Pie 266 Old-Fashioned Pie 265 Squares 286 Tea Tarts 216 Lemonade 303 Pie 266 Lettuce, Smothered 112 Lime 217 Delight 217 Salad 103 Sherbet 17 Liver Pate, Herbed 34 Lobster Seafood and Noodles Au Gratin 189 Seafood Thermidor 200 Stuffed, Roy's 190 London Broil 150	Mocha Mix 306 Mock Oysters Rockefeller 43 Monkey Bread 315 Moravian Sugar Cake 19, 313 Muffins 75 Applesauce 75 Banana 75 Biscuits 78 Bran 76 Bran, Berlie Eargle's 76 Cranberry 77 Cornbread, Southern 77 Pumpkin 78 Mulled Punch, Hot 304 Murrell's Inlet Casserole 188 Mushroom 8 Bisque 61 Croustades 48 Salad 113 Soup 61 Toast with Mushroom Spread 52 Vegetable Soup 62 Mustard, Hot 168 Mystery Bars 288
Macaroni-Chicken Bake	"No Fuss" Salad
Mayonnaise 95 Maxie Bermans 70 Meatballs 42 Cocktail 42 Stew 155 Swedish 42 Meatloaf 159 Ham Loaf 164 Hero 70 My Favorite Veal 166	Oatmeal Cookies
MEATS: See Index on Page 148 Mexican Corn Bread135	French Toast
MICROWAVE RECIPES: See Index on Page 302 Million Dollar Pie268 Mince Meat Drop Cookies 28 Mocha Cake, Mystery239	Sherbet
, , , , , , , , , , , , , , , , , , , ,	2 - 11 -

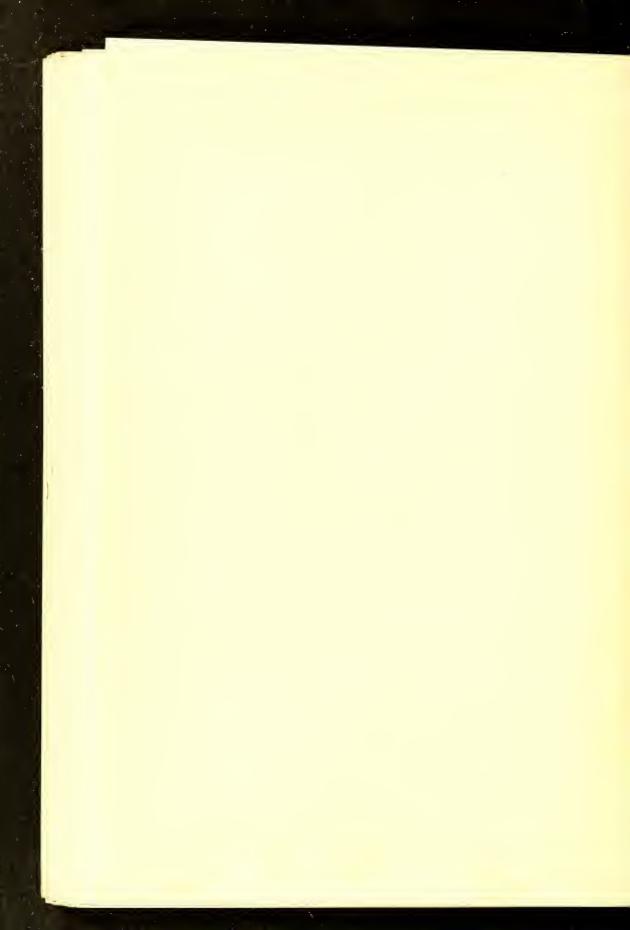
P	Pocket Sandwiches 71
Parmesan Bites 49	Poppy Seed Dressing 96
Parmesan Puffs 50	PORK:
Pastry	
Pate, Herbed Liver 34	See Index on Page 148
Peas	Pot de Creme, Easy 220
Chicken Bodini 179	Potato
Split Pea Soup 17	Broccoli Bake129
Peach	Buffet
Baked Halves218	Casserole Supreme138
Cobbler	German Soup
Cottage Cheese and	Pie Lorraine
Souffle Salad	Potato Bake
Peanut	Raymell's Salad114
Virginia Peanut Soup 63	Scalloped137
King's Arm Peanut Soup 63	POULTRY:
Peanut Butter 65	
Candy	See Index on Page 170
Cookies	Baked Chicken Sandwiches 66
Pie	Spicy Chicken Spread 33
Sandwiches 66	Pound Cake
	Banana
Tarts, Reece's 289	Brown Sugar242
Pear	Chocolate243
Bread	Ellie's244
Red Wine Sauce	Orange
Polich 20	Praline Cake245
Relish 20	Praline Candy299
Tangy	Prince of Wales Cake 25
Pecan	Prune
Brittle	Bar Cookies 290
Brown Sugar Pie	Shaw House Cake246
Date Rolls 50	Pudding
Pie	Banana
Puffs	Bonton Bread221
Roasted	Chewy Date222
Southern Pie269	Dream
Pepper Steak, India's 151	King's Arms Tavern
Perfection Salad	Old-Fashioned Rice223
Persimmon Pudding	Persimmon223
Picadillo	Sweet Potato19, 224
PICKLES:	Ugly Duckling Cake250
	Pumpkin
See Index on Page 302	Bread 84
PIES:	Date Nut Bread 85
See Index on Page 228	Harvest Pie270
Pimento Cheese Spread 68	Muffins 78
Pina Colada Cheesecake234	Pecan Sundaes 224
Pineapple	Pie
Beet Salad	Squares291
Cake	Punch
Coconut Pie261	Apple, Hot304
Frozen Torte220	Banana
Janie's Pie	Kids' Party304
Wiener Sandwiches 72	Mulled, Hot304
Yum-Yum Cake250	Sherry
Pink Arctic Freeze104	,
Pizzas, Mini	
Playdough, Cooked340	-Q-
Plum Cake	Quail

Quiche Bacon	Sauces, Meat Barbecue
Lorraine	Jezebel 168 Spaghetti 167 Sauerkraut Salad 114 Sausage
—R—	California Rice Casserole 165
Raisin Rice Pudding, King's Arms	Casserole
Tavern Old-Fashioned 223 Range Cookies	Quiche319
Raspberry Applesauce Jello 213	Scallop Pie
Reece's Peanut Butter Tarts .289 Refrigerator Pickles324	
RELISHES:	SEAFOOD:
See Index on Page 302	See Index on Page 170
Rice	See also: SHRIMP, CRAB, etc. Hot Artichoke Dip 40
Brown	7-Layer Salad
Grandma Koontz's140	Sherbet
Green196 Roast	Lime
Beef153	Sherried Chicken Casserole 174
Beef and Asparagus,	Sherry Punch
Marinated	Shrimp
Special Occasion Pork164	Bar-B-Q
Roasted Pecans	Cantonese
Rocks	Chinese Fried197
Rocky Road Snack Cookies 291 Rolls	Creole
Butterscotch314	Easy194
Dinner	Curry with Green Rice 196 Easy Dip
French Croissants 87 Lemon Candy Canes316	Feta199
Roquefort Dressing 96	Marinated 51 Mold Salad
Rotisserie Salad Dressing 96 Russian Dressing 97	Mousse117
Ryes, Hot 51	Salad120
	Sandwiches 71 Scampi, Tasty 194
—S—	Seafood and Noodles
Sable	Au Gratin
SALADS: See Index on Page 94	Seafood Casserole, Royal 201
	Seafood Thermidor200
SALAD DRESSINGS: See Index on Page 94	Wild Rice
Salmon Ball	Six-Layer Dinner 156
Sand Tarts292	Smothered Lettuce
SANDWICHES:	Cheese
See Index on Page 54 Sauces, Dessert	Grits318 Ice Cream with
Hot Strawberry212	Hot Strawberry Sauce 212
Hot Fudge	Peach and Cottage Cheese
Grandmother's Wine226	Salad101

SOUPS:	Sweet Party Mix300
See Index on Page 54	Sweet Potatoes
Sour Cream	Holiday
Cake	Pudding 19, 224
Candied Nuts300	Williamsburg144
Italian Cake 247	Swiss Green Beans127
Onions	Swiss Steak 154
Southern Heavenly Hash104	Country Style,
Spaghetti	Quick and Easy154
<u>Chicken</u> 180	
Elsie Ellen's Meatless 142	
Spare Ribs, Barbecued162	—T—
Spinach	•
Balls 51	Taco Salad118
Celery Casserole140	Tarts, Lemon Tea216
Dip	Tea Cookies
Grapefruit Salad107	Chinese
Layered Salad115	Favorite
Sesame Casserole141	Tea, Hot
Strata	Russian
Split Pea Soup 17	Tea, Iced
Spoon Bread 92	Concentrate
Squash, Yellow	Fruity308
Au Gratin	Stuckey's
Aunt Fanny's	Thousand Island Dressing 98
Casserole	Tipsy Watermelon 52
Pickles	Toast
Sandwiches	Herb Toastettes 52
Souffle144	Mushroom Spread 52
Steak	Orange French309
Country Style,	Sticks
Quick and Easy154	Toll House Cookie Variations . 294
Diane	Tomato
India's Pepper	Apple Casserole
San Marco	Aspic
Swiss154 Stew	Easy109
	Tangy
Crock Pot Beef	Tuna
	Fresh Pie145
Elephant	Spoon Salad115
Meatball	
Mom's Brunswick	Zippy Soup 64 Torte
Strawberry	
Bread 85	Date Nut
Cake	Mocha Nut 27
Fresh Pie	Tropical Salad
Frozen Pie272	Tuna
Frozen Salad104	Casserole 202
Hot Strawberry Sauce 212	Casserole, Jiffy 202
Mile High Pie272	Cucumber Salad
Sherried226	Italian Dip
Souffle with Hot	Molded Salad119
Strawberry Sauce 212	Nautical Dip
Stroganoff, Hamburger156	Tomato Aspic119
Sundaes, Pumpkin Pecan 224	
Sunday Chicken in the Oven .181	
Sunshine Dip	1.1
Sunshine Salad 105	 U
Sweet and Sour Dressing 97	Ugly Duckling Pudding Cake .250
	-

-V- Veal Meat Loaf, My Favorite . 166 VEGETABLE SALADS:	Water Chestnut Dip 37 Watermelon Pickles 22 Rind Pickles 325 Tipsy 52
VEGETABLES: See Index on Page 122 See also: ASPARAGUS, BEAN, etc.	White Chocolate Candy Balls 295 Wieners Bar-B-Q Hot Dogs
Congealed Spread	— Y — Yum-Yum Cake
Waffles	Zucchini Boats 146 Bread 86 Casserole 146 Corn Bake 134 Pickles 326





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